

FESTIVE DINING & PARTY MENU

Ideal for group celebrations, our Festive Dining Menu is available in the elegant Crystal Room for larger parties or in the intimate setting of Alfred's Restaurant for smaller gatherings. Savour a thoughtfully curated menu that captures the essence of the season, making your holiday event truly special. For groups of fewer than 10 guests, you will be invited to dine with us on our festive à la carte menu. For full details, please speak with our kitchen team or visit our website from 1st December.

Available throughout December

3 COURSES - £42.50 PER PERSON

STARTERS

Cauliflower & Chestnut Soup - spiced pear chutney (VG, GF)

Parsley & Ham Hock Terrine - Hampshire watercress, burnt apple purée & toasted Winchester sourdough (GF*)

Local Smoked Chalk Stream Trout Rillettes - Irish potato bread, lemon & dill cream cheese, rocket & pickled fennel (GF*)

MAINS

British Roast Turkey Breast - sage & cranberry stuffing, pigs in blanket & turkey jus (GF)

Baked Cod - sautéed baby potatoes, local sparkling white wine & chive sauce, Hampshire watercress oil (GF)

Overnight Beef Brisket - prosciutto, horseradish creamed potato & port thyme gravy (GF)

Caramelized Red Onion Tart - plant feta mousse, tomato arrabbiata sauce & aged balsamic (VG)

All served with steamed green beans, Brussels sprouts, maple roast carrots

DESSERTS

Christmas Pudding - caramelised brandy sauce & red currants (VG, GF)

Chocolate Truffle Torte - vanilla bean whip, marinated blackberries & chocolate soil

Mulled Wine Poached Plums - ginger & almond biscuit crumb, Jude's vanilla ice cream & mulled wine syrup (VG, GF)

Tea, Coffee & Mince Pies

VG = Vegan | V = Vegetarian | GF = Gluten Free