

CHRISTMAS DAY MENU

£99 PER PERSON

Sittings available 25th December at 12:30pm or 2:30pm

STARTERS

Cauliflower & Smoked Applewood Cheese Soup - wild garlic pesto (*GF, VG*)

Roast English Heritage Beetroot Carpaccio - Salisbury rosary ash goat's cheese whip, pickled fennel & Hampshire watercress salad (*GF, V*)

Winchester Gin Cured Local Chalk Stream Trout - mint pea puree, pickled cucumber, lemon crème fraîche (*GF*)

'Bucks Fizz' Champagne Sorbet - freeze dried orange, orange syrup (*GF, VG*)

MAINS

Roasted English Turkey Breast - sage & cranberry stuffing, Hampshire award winning pig 'n' blanket, goose fat roast potatoes, turkey gravy (*GF*)

Baked Cod Fillet - fricassee of peas, local 'Grange' sparkling wine butter sauce, Hampshire watercress oil, crispy pancetta & thyme roasted potatoes (*GF*)

Grilled Mediterranean Vegetable Wellington - roast potatoes, Romesco sauce (*VG*)

All served with maple carrots, honey glazed parsnips, Brussels sprouts & braised red cabbage

DESSERTS

Homemade Rum-Soaked Christmas Pudding - caramelised brandy sauce, red currants (*GF, VG*)

Strawberries & Cream Millefeuille - puff pastry, strawberry mousse, vanilla bean whip, macerated strawberries, strawberry gel & pistachio crumb

Black Forest Chocolate Marquise - double chocolate marquise, kirsch soaked cherries, vanilla cream, cherry gel

Tea, Coffee & Petit Fours

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