

FESTIVE DINING & PARTY NIGHTS

3 COURSES - £39 PER PERSON

Available throughout December

STARTERS

Thai Spiced Butternut Squash & Sweet Potato Soup - toasted pumpkin seeds, coconut & coriander cream (VG)

Parsley Ham Hock Terrine - Hampshire watercress & piccalilli, toasted Winchester sourdough

Smoked Salmon - Irish potato bread, lemon & dill cream cheese, rocket & pickled fennel

MAINS

British Roast Turkey Breast - sage & cranberry stuffing, pig 'n' blanket and turkey jus (GF)

Grilled Seabass - sauté baby potatoes, local speaking white wine & leek sauce, Hampshire watercress oil

Slow Braised Beef Short Rib - horseradish creamed potato, port & thyme gravy

Plant Feta, Red Onion & Spinach Filo Parcel - spiced tomato sauce (VG)

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

DESSERTS

Homemade Christmas Pudding - caramelised brandy sauce, red currents (VG, GF)

Chocolate Truffle Torte - vanilla bean whip & cherry compote

Mulled White Wine Poached Pear - ginger & almond biscuit crumb, Jude's vanilla ice cream (VG)

Tea, Coffee & Mini Mince Pies

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