

GLUTEN FREE CHRISTMAS MENU

	STAR	TERS	
MEZZE BOARD	9.50	MIXED MARINATED OLIVES (VG)	4.00
Gluten free bread, mixed marinated olives, houmous & cured		CDICED CARBOT AND DARRING COUR (VC)	7.50
neats		SPICED CARROT AND PARSNIP SOUP (VG) Cajun sunflower seeds, coconut, coriander & gluten free bread	7.50
CHICKEN CAESAR SALAD	8.00	Cajari samower seeds, coconat, cortander & glateri nee sread	
Gem lettuce, smoked bacon, & classic dressing		DUCK PATE	8.50
		Baby leaves, toasted brioche, spiced pear chutney & toasted gluten	
ROAST HERITAGE BEETS & BUTTERNUT SQUASH SALAD (VG)	7.50	free bread	
Chicory, plant feta & mustard dressing			
	MA	INS	
CORN-FED SUPREME OF CHICKEN	19.00	BRAISED OX CHEEK	21.95
Creamed leek, pancetta, lentil cassoulet	19.00	Horseradish creamed potato, port & thyme gravy	21.75
GRILLED HAKE	19.50	SLOW ROAST PORK BELLY	21.95
Sauté baby potatoes, slow roasted tomato & olive fondue		Garlic sauté potatoes, kale, cider gravy & burnt apple ketchup	
SLOW ROAST CHERRY TOMATOES & ROSARY ASH GOATS'	18.00	8oz OWTON'S RUMP STEAK	21.95
CHEESE RISOTTO (VG)		Hand cut chips, grilled tomato, garlic roasted mushroom, rocket	
NOTE OF A LINE OF THE AVE.	10.00	& a choice of peppercorn sauce, garlic butter or chimichurri	
SPICED CAULIFLOWER STEAK (VG) Butterbean puree, crispy chickpeas & chimichurri	18.00	8oz OWTON'S SIRLOIN STEAK	24.95
		Hand cut chips, grilled tomato, garlic roasted mushroom, rocket	21.70
		& a choice of peppercorn sauce, garlic butter or chimichurri	
	CLAS	SSICS —	
FISH AND CHIPS	18.95	THE ALFRED BEEF BURGER	18.95
Local ale battered haddock, mushy peas, chips & tartare sauce		Bacon, smoked cheese, our own burger sauce, onion ring, gem lettuce, tomato, brioche bun & chips	
PIE OF THE DAY	18.95	iettice, tomato, oriocne oun & chips	
Creamed mash potato, kale & red wine gravy		HUNTERS CHICKEN BURGER	18.95
		Bacon, smoked cheese, BBQ sauce, onion ring, gem lettuce,	
CHICKEN CAESAR SALAD	17.95	tomato, brioche bun & chips	
Gem lettuce, smoked bacon & classic dressing		PLANT BASED BURGER (VG)	18.50
		Plant-based cheese, vegan mayo, onion ring, gem lettuce, tomato,	18.30
		burger bun & chips	

Dinner inclusive guests receive a £30 per person credit against their food order.

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



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	SIE	DES			
KOFFMAN FRIES (VG) LOADED FRIES, TRUFFLE AIOLI & PARMESAN ONION RINGS (VG) HOUSE SALAD (VG)	4.95 6.50 4.95 3.95	CREAMED POTATOES GREEN VEGETABLES (VG) GARDEN PEAS & GARLIC BUTTER (VG)	4.95 3.95 3.95		
DESSERTS					
CHOCOLATE BROWNIE Honeycomb, honeycomb ice cream & chocolate sauce	7.95	MULLED WINE POACHED PLUMS (VG) Cranberry, almond crumb & Jude's vanilla ice cream	7.95		
STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & VANILLA BEAN ICE CREAM	7.95	AFFOGATO Shot of espresso, shot of Frangelico & local vanilla bean ice cream	7.95		
CIDER & RUM-SOAKED CHRISTMAS PUDDING (VG) Caramelised brandy sauce & red currents	7.95	LOCAL JUDE'S ICE CREAM & SORBET SELECTION (3 SCOOPS) (VG)	7.50		
GRANNY SMITH APPLE, CRUMBLE TART (VG) Local vanilla bean ice cream	7.95	Ice cream flavours are vanilla bean, strawberry, chocolate, salted caramel, mint chocolate chip, honeycomb, and coconut. Sorbet flavours are blood orange, lemon, and mango			

Try Local

We love to champion local produce as much as possible here at The Winchester Hotel & Spa and below are some of our fantastic suppliers.

Owton's Butchers deliver most all of our meat and they are based just 8.5 miles away and have been farming there for 750 years.

Jude's Ice Cream based just 5 miles away. All of our ice cream is plant based.

Our trout comes from Chalkstream Foods in Romsey a mere 11 miles away.

We use The Cold Pressed Oil Company rapeseed oil in our dressings which are a Hampshire based company.

We source our vegetables from Country Fare which are based in Bournemouth

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