



MERRY Christmas

FESTIVE MENU

Starters

Celeriac & Apple Soup (VE, GF) –
Roasted celeriac, herb oil

GIN-CURED CHALK STREAM TROUT (GFO)
Lemon Crème Fraîche, Pickled Fennel

CONFIT DUCK LEG TERRINE (GFO)
Brioche, Spiced Cherry Chutney

BAKED HERITAGE CARROTS (GF, VE)
Vegan Feta, Pomegranate, Toasted Seeds, Herb Oil

Mains

BRAISED BEEF CHEEK (GFO)
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Red Wine Jus

ROASTED TURKEY BREAST
Thyme Roasted Potatoes, Honey Glazed Carrots & Parsnips, Charred Sprouts

PAN-SEARED HAKE (GF)
Chive Beurre Blanc, Sautee Potatoes, Wilted Samphire

WILD MUSHROOM RISOTTO (VE, GF)
Crispy Tarragon, Truffle Oil, Toasted Pine Nuts

Afters

DARK CHOCOLATE & SALTED CARAMEL DELICE (V)
Honeycomb, Espresso Chantilly

CHAMPAGNE & RASPBERRY POSSET (GF)
Vanilla Shortbread

CHRISTMAS PUDDING (VEO, GFO)
Brandy Sauce, Red Currant

NEW FOREST CHEESE SELECTION (V, GFO)
Crackers, Grapes, Chutney