

CHRISTMAS DAY

STARTERS

Hot smoked salmon, yuzu cucumber, dill emulsion, keta

Jerusalem artichoke soup, caramelised pear & walnuts (VE, GF)

Duck & port parfait, toasted brioche, onion marmalade

Handpicked crab, dill & lemon crème fraîche, avocado puree, radish, apple

MAINS

(All served with family style seasonal vegetables)

Roast turkey, pigs in blankets, thyme & bacon stuffing, honey roasted carrots & parsnips, seasonal greens, herb roasted potatoes and rich home-made gravy (GFO)

Slow roasted shin of beef, pomme puree, cavallo nero, pan jus

Pan fried brill, sauteed new potatoes, sea vegetables, mussel velouté

Roasted butternut squash, feta & spinach wellington, maple roasted carrots & parsnips, seasonal greens, herb roasted potatoes

AFTERS

Christmas pudding, whipped brandy butter, red currants

Chocolate orange cremieux, charred orange, chocolate crumb, blood orange sorbet

Green apple cheesecake, pickled blackberries, blackberry sorbet

Classic lemon meringue tart

CHEESE

New Forest cheese, wafers, grapes, fruit chutney (V)

WARM INDULGENCES

Tea, coffee & mince pies (V)

Printed
on 100%
recycled
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

