

CHRISTMAS DAY MENU

Enjoy an exclusive four course Christmas Day Feast, with a glass of fizz on arrival

APPETISER

Gazpacho (GF)(VE)

TO START

Cream of wild New Forest mushrooms & rosemary soup (GFO)(V)(VEO)
Bread roll

Smoked salmon and king prawn terrine (GF)
Roasted fennel salad, beetroot carpaccio and a lemon mousse

Roasted duck parcels
Orange, chili and cranberry salad with a plum drizzle

Honey roasted figs (GF)
Salad bed with cracked pistachios and serrano ham

MAIN COURSE

Traditional roast turkey (GFO)
Sausage stuffing, garlic & rosemary potatoes, honey roasted carrots & parsnips, sprouts & braised red cabbage

Roasted rack of lamb (GF)
Dauphinoise potatoes, red wine, smoked bacon & mushroom sauce, with chantenay carrots & tenderstem broccoli

Lobster & king prawn thermidor (GF)
Bathed in a creamy, mustard-and-brandy-infused cheese sauce served with jasmine rice & a side salad

Mushroom Wellington (V)(VEO)
Dauphinoise potatoes with asparagus & tenderstem broccoli

TO FINISH

Traditional Christmas pudding (GFO)
With brandy butter & cream

Crêpes Suzette (V)(VEO)
Flambéed with Cointreau, served with vanilla ice cream & drizzled with a rich caramelised orange butter sauce

Chocolate & raspberry roulade (V)
With Chantilly cream

Cheese board (GFO)(V)
Cheddar, brie, blue cheese, biscuits & fig chutney

3 COURSES £120 PER PERSON

A non-transferable and non-refundable deposit of £25 per person is required to confirm the booking.

A pre-order for each guest is required by December 11th. Please call, email or pop in to get booked in.

If you require information regarding the presence of allergens in any of our food or drinks, please ask when pre-ordering.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients that do contain allergens.

Vegan (VE)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Option (GFO)

Vegetarian Option (VO)

Vegan Option (VEO)

CHILDREN'S CHRISTMAS DAY MENU

Enjoy an exclusive three course Christmas Day Feast, with a glass of juice on arrival

TO START

Tomato Soup (V)
Bread Roll

Cheesy Garlic Ciabatta (V)

MAIN COURSE

Children's Roast Turkey (GFO)
Roast potatoes, stuffing, Yorkshire pudding, garden peas and carrots

Sausage and Mash (GFO)
Chipolata sausages, mashed potato, and garden peas or beans

Children's Nut Roast (GFO)(V)(VEO)
Roast potatoes, stuffing, Yorkshire pudding, garden peas and carrots

Fish Goujons (GF)
Fries and garden peas or beans

Chicken Goujons
Fries and garden peas or beans

TO FINISH

Traditional Christmas Pudding (V)
Served with vanilla ice cream

Chocolate Brownie (V)
Served with vanilla ice cream

Ice Cream and Sorbets (VEO)
Choose three scoops from our range of flavours

**3 COURSES £60 PER PERSON
UNDER 12**

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Vegan (VE)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Option (GFO)

Vegetarian Option (VO)

Vegan Option (VEO)