



Christmas day menu *Gluten Free*

Amuse-Bouche

Pistachio & rosewater marshmallow with cardamon wafer

Starters

Roasted celeriac & apple soup, rosemary & garlic crouton

Venison & juniper terrine, blackberry gel, crostini, micro salad

Comte & gruyere twice baked cheese soufflé, pickled red onion, walnut, caramelised apple & rocket salad

Chalk stream smoked trout mousse deviled eggs, trout roe, dill infused oil, pickled grelots

Palate Cleanser – champagne sorbet

Mains

Smoked bacon wrapped Sage, onion & cranberry stuffed turkey escalope, Goose fat roast potatoes, Smoked bacon & chestnut sprouts, braised red cabbage, sauteed savoy cabbage, caraway & aspal cider roasted carrots, Ovington honey roasted parsnips, cranberry compote

Slow cooked rolled brisket of Hampshire beef, Jerusalem artichoke puree, charred baby leeks, crispy purple kale, smoked bacon, port & bone marrow sauce

Roasted rack of Romsey lamb, butternut squash fondant, chantenay carrots, coffee and celeriac puree, red wine jus

Butter braised turbot fillet, Wild Mushrooms, turned potatoes, wilted spinach, lemon, caper & dill cream sauce split with tarragon oil

Spinach, wild mushroom & chestnut risotto, parmesan crisp & white truffle oil

Puddings

Traditional Christmas pudding, rich brandy sauce, brandy snap tuile

Dark chocolate torte, winter berry compote and clotted cream

Bitter and white chocolate brownie, salted caramel sauce, hazelnut brittle and Judes vanilla icecream

5 course £85.00pp



If you require information regarding the presence of allergens in any of our food or drink, please ask your server

Terms & conditions: Bookings are subject to government guidelines and may be subject to change - please see our website for up to date guidance and policies at the time of your booking. A non-returnable deposit is required for confirmation of all bookings. Deposits are £5 per person for Celebration menu & party bookings and £15 per person on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. Cheque payments are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 72 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. Prices are in pounds sterling and include VAT, at the current rate



GET IN TOUCH NOW TO SECURE YOUR SPACE

THE BOOKING PROCESS

Download our menus and decide what date and time you'd like to book for.

Send us an email to enquiries@thebushinn.uk with your booking request, or call us on 01962 732764, and a member of our team will help with your enquiry.

When your booking has been confirmed:

Secure your booking by paying your deposit (£5pp for Celebration Menu and £15pp for Christmas Day) either over the phone or in our pub.

Fill in your pre-orders for your party on the booking forms (above) and email the form to us.

Then... sit back, relax and celebrate!

Christmas Eve

Relax before the big day! We have an evening of friends and festive cheer on offer... Join us!

Boxing Day

Let us take the strain! We will do the cooking... and washing up... Choose from our pub favourites!

