



Christmas day menu

Amuse-Bouche

Pistachio & rosewater marshmallow with cardamon wafer

Starters

Roasted celeriac & apple soup, rosemary & garlic crouton

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

Comte & gruyere twice baked cheese souffle, 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

Turkey escalope with sage, onion & cranberry stuffing wrapped in smoked bacon, goose fat roast potatoes, smoked bacon & chestnut sprouts, pigs in blankets, braised red cabbage, sauteed savoy cabbage, caraway & Aspell 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 wellington, roasted sprouts, crispy roast potatoes, braised red cabbage, sauteed savoy cabbage, roasted carrots, Ovington honey roast parsnips, carrot & swede puree, Yorkshire pudding, red wine & rosemary sauce

Puddings

Traditional Christmas pudding, rich brandy sauce, brandy snap tuile

Cappuccino cream profiteroles, toasted walnuts bittersweet chocolate sauce

Dark chocolate torte, winter berry compote and clotted cream

Raspberry & lime shortcrust tartlet, pistachio brittle, dark chocolate cremeux

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.