



Christmas party menu

Starters

Parsnip and roasted chestnut soup, rustic bread & whipped butter

Pan seared crown of Ovington wood pigeon, black pudding soil, red wine & shallot butter sauce, crispy kale

Bombay gin & orange cured chalk stream trout, pickled beetroot puree, orange segments, micro salad

Roasted butternut squash, feta & herb croquette, sundried tomato and red pepper chutney

Mains

Roasted breast of British turkey, goose fat roast potatoes, pigs in blankets, smoked bacon & chestnut sprouts, braised red cabbage, sauteed savoy cabbage, caraway & Aspoll cider roasted carrots, Ovington honey roasted parsnips, bread sauce & cranberry jelly

Roasted Charcroft farm beef, goose fat roast potatoes, braised red cabbage, roasted Brussel sprouts, sauteed savoy cabbage, roasted carrots, Ovington honey roasted parsnips, comte & cheddar cauliflower cheese, Yorkshire pudding, red wine and cranberry gravy, horseradish sauce

Rioja braised shank of Romsey lamb, confit garlic mash potato, buttered tender stem broccoli, rosemary & rioja jus, vegetable crisps

Pan fried chalk stream trout, pea, leek & chorizo fricassee, braised baby leeks, pea puree, toasted hazelnut & lemon brown butter

Wild mushroom & chestnut wellington, crispy roast potatoes, braised red cabbage, sauteed savoy cabbage, roasted carrots, Ovington honey roast parsnips, Yorkshire pudding, red wine & rosemary sauce

Puddings

Traditional Christmas pudding, Brandy sauce, Brandy snap tuile

Red wine and cinnamon poached pear, spiced mascarpone, mixed berry compote

Vanilla meringue, strawberry velouté, lime Chantilly cream, bittersweet chocolate soil

Sticky toffee pudding, toffee sauce, Jude's vanilla ice cream, caramel shard

2 course £28.50pp

3 course £34.50pp



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