



Amuse-bouche

Pistachio & rosewater marshmallow & Cardamom tuile

Starters

Roasted celeriac, hazelnut & white truffle soup, garlic & rosemary sourdough croutons

Pan seared queen scallops, pea & tarragon velouté, roasted cauliflower puree, pancetta crisp & black pudding soil

Confit duck & date rillettes, charred grelot's, pickled radishes & spiced apple compote, Stoke valley watercress & sourdough crostini

Thyme infused Rosary goats cheese mousse, caramelised apple, pickled beetroot, candied walnut & rocket salad

Palate cleanser

Lemon, thyme & fennel granita

Mains

Roasted breast of Usk Vale farm turkey, sage & onion stuffing, pigs in blankets, smoked bacon & chestnut sprouts, crispy duck fat roast potatoes, medley of vegetables, cranberry compote & bread sauce

Pan roasted rump of Romsey lamb, thyme infused pomme puree, honey & rosemary glazed chantenay carrots, sauteed kale & rich Port jus

Wild mushroom, spinach, tarragon & chestnut wellington, roast potatoes, medley of vegetables, Yorkshire pudding, rich Shiraz jus

Pan fried Chalkstream trout supreme, lemon & parsley turned potatoes, sauteed fine beans, champagne, shallot & caper Beurre Blanc split with dill oil

Venison & juniper Bourguignon, potato & turnip dauphinoise, charred tenderstem broccoli

Dessert

Classic Christmas pudding, brandy-snap tuile, rich brandy sauce & redcurrant compote

Rich chocolate & cherry fondant, Jude's cherry ice cream, white chocolate & Kirsch shot

Trio of local cheeses, homemade fig & date chutney, apple, grapes & a selection of crackers

Coffee cream profiteroles, candied walnuts, strawberries and rich chocolate sauce

5 courses £85pp