

CHRISTMAS DAY MENU 2024

£170 per person

A glass of Laurent-Perrier Rosé on arrival

STARTERS

Sharing Boards for the Table:

Charcuterie

celeriac and apple remoulade, sunblush tomatoes,
tomato chutney
(Ce, E, G, M, Mu, SD)

Cured Fish Board

smoked salmon, mackerel pâté, taramasalata,
tiger prawns, Marie Rose sauce, Lilliput caper,
watercress, Melba toast
(C, Ce, E, F, G, M, Mu, SD)

Stone-baked Flatbread

rosemary and garlic oil, buffalo mozzarella
(G, M, SD)

The Kitchen Pickle Pot (V)

olives, caperberries, cornichons,
sunblush tomato, pickled onions
(Ce, G, M, Mu, SD)

Warm Roasted Root Vegetable Salad (V)

chicory, goat's cheese, radicchio, house dressing,
pomegranate
(Ce, N, Mu, SD)

Warm Roasted Root Vegetable Salad (Vegan)

chicory, vegan feta, radicchio, house dressing,
pomegranate
(Ce, G, Mu, SD)

MAINS

Roast New Forest 'Wrolstad' Bronze Turkey
with all the trimmings
(Ce, G, M, SD)

Herb-Crusted Loch Duart Salmon
fennel, coastal herbs, keta caviar, chive butter sauce
(Ce, E, F, G, M, SD)

Mung Bean Tarka Dhal (V)
seasonal vegetables, scented pilaf rice, poppadum, chutneys
(Ce, G, SD)

DESSERTS

Chewton Glen Christmas Pudding
brandy cream, vanilla ice cream
(vegan option available) (E, G, M, N, S, SD)

Apple Crumble
burnt apple purée, vanilla custard, clotted cream ice cream
(E, G, M, S, SD)

Coffee and Petit Fours (Ce, E, G, SD, M)