

FESTIVE FOUR-COURSE DINNER MENU

£70 per person | To include a glass of Nyetimber Classic Cuvée

AMUSE-BOUCHE

Gougères

Pecorino and truffle (Ce, E, G, M, Mu, SD)

STARTERS

Salt-Baked Heritage Beetroot (V)
spiced beetroot purée, goat cheese croquette,
watercress
(Ce, E, G, M, SD)

Crispy Salt & Pepper Squid
chilli jam and aioli, coriander
(E, F, G, Mu, SD)

Crispy Pork Cheek
risotto alla Milanese, gremolata, watercress
(Ce, E, G, M, SD)

MAINS

New Forest Turkey Ballotine
Pomme Anna, roasted butternut squash, pancetta,
sprouts, red shallot jus
(Ce, G, M, SD)

Loch Duart Salmon
samphire, saffron potatoes, crispy mussels,
shellfish bisque
(Ce, F, M, Mo, SD)

Roasted Romanesco Steak (V)
Romesco sauce, almonds, sage gnocchi,
sourdough crumb
(Ce, G, M, N, SD)

DESSERTS

Dark Chocolate Delice
salted caramel, Morello cherries,
salted caramel ice cream
(E, M, S, SD)

Sticky Toffee Pudding
toffee sauce, vanilla ice cream
(E, G, M, SD)

Christmas Pudding
brandy sauce
(E, G, M, N, S, SD)

(V) Vegetarian. From Saturday 30th November to Monday 23rd December 2024. Menu could be subject to change.

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS,
[Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS