

Festive Dining 2024

5 Courses £90 - to include amuse-bouche and a selection of local artisan cheese
3 Courses £65

AMUSE-BOUCHE

CEP MUSHROOM & TRUFFLE ARANCINI

Jerusalem artichoke espuma
(Ce, E, G, M)

STARTERS

WINCHESTER WATERCRESS & BROCCOLI VELOUTÉ (V)

Cropwell Bishop Stilton
(Ce, M, SD)

LINGUINE OF RABBIT CONFIT
liquorice, tarragon, mustard velouté
(Ce, E, G, M, Mu, SD)

LEEK & PINK FIR POTATO TARTLET (V)

cashew nut, Parmesan, curry dressing
(Ce, E, G, M, N, SD)

BALLENTINE OF SMOKED SALMON

sour cream, capers, dill
(Ce, F, M, SD)

MAINS

ROAST NEW FOREST 'WROLSTAD' BRONZE TURKEY

roasted vegetables, traditional accompaniments
(Ce, G, M, SD)

PORK FILLET HOLSTEIN
truffled spätzle, caper, jus gras
(Ce, E, G, M, SD)

RISOTTO OF ISLE OF WIGHT BLUE CHEESE (V)

parsnip, pickled pear, hazelnut
(Ce, G, M, N, SD)

ENDERBY SMOKED HADDOCK

Welsh rarebit, leeks, warm tartar sauce
(Ce, E, F, G, M, SD)

DESSERTS

CHEWTON GLEN CHRISTMAS PUDDING

brandy butter, brandy sauce
(E, G, M, N, S, SD)

BRAMLEY APPLE MOUSSE

Pommeau sauce, brown bread ice cream
(E, G, M, S, SD)

VALRHONA CHOCOLATE & PRALINE FONDANT

hazelnut crunch, Griottine cherry sorbet
(E, G, M, N, S, SD)

CRANBERRY & VANILLA BRÛLÉE

clementine sorbet
(E, M, S)

SELECTION OF LOCAL ARTISAN CHEESE

quince jelly, chutneys, Muscat grapes
(Ce, G, M, N)

TEA, COFFEE AND MINCE PIES £7.50

(E, G, M, SD)

(V) Vegetarian

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

For dietary requirements and food allergies, please ask a member of our team for assistance.