



CHRISTMAS PARTY MENU 2024

STARTERS

Curried parsnip soup, coriander croutons, toasted seeds (v,vga,gfa)

Brandy infused chicken liver pate, toasted brioche, fig chutney (gfa)

Pan fried scallops, spiced heritage carrot purée, root vegetable crisps (gfa)

Toasted bruschetta, roasted vegetables and tomatoes, mozzarella,
purple basil pesto, balsamic glaze, (v,vga,gfa)

Filled portobello mushroom, rosemary and pork stuffing, Hampshire brie, cranberry, rocket, blue cheese dressing

Roasted Mediterranean vegetable tart, topped with smoked applewood cheddar,
crispy salad, cherry tomato sauce (v,vga)

MAINS

Hand carved traditional turkey with all the trimmings (gfa)

Slow cooked crispy pork belly, Dauphinoise potatoes, honey roasted chantenay carrots,
chard radicchio, apple and fennel glaze (gfa)

Lemon, garlic and thyme chicken supreme, stuffed with Hampshire brie, wrapped in pancetta,
creamy mashed potato, fine green beans, mushroom and truffle fricassée (gfa)

Shin of beef, horseradish mashed potato, tender stem broccoli, parsnip crisp, red wine reduction (gfa)

Pan fried sea bass, lemon and caper butter, roasted baby potatoes, fine green beans,
grilled lemon, spiced tomato sauce (gfa)

Roasted butternut squash, stuffed with lentils, quinoa, cranberries, spinach, vegan feta cheese, toasted pine nuts,
with roasted potatoes, tender stem broccoli, tahini drizzle (v,vg,gfa)

DESSERTS

Traditional Christmas Pudding, brandy sauce or custard (v)

White chocolate and Bailey's Irish cream mousse, topped with berries and frosting +18 (v,gfa)

Caramel banana loaf, cinnamon ice cream, cinder toffee crumb (v)

Dark chocolate and orange tart, clotted cream, orange drizzle (v)

Lemon posset, ginger shortbread, berry coulis (v)

Vegan cheesecake, sweet, spiced berries (v,vg)

2 courses £27.50

3 courses £32.50

Please let us know if you have any dietary requirements or allergies we should know about.
£10 deposit per person required upon booking.