



Christmas

DAY MENU

£99.99 PER PERSON
CHILDREN £54.99

AMUSE BOUCHE

BUCKS FIZZ
CRISPY PORK CRACKLING
ROASTED VEGETABLE CRISPS

STARTERS

- TOMATO AND ROASTED RED PEPPER SOUP, SERVED WITH TOASTED CHESTNUTS AND BAKED CIABATTA (V)(VG)(GFO)
- CREAMY WILD MUSHROOMS, ON TOASTED GARLIC CIABATTA (V)(VG)(GFO)
- VENISON, BLUE CHEESE AND CRANBERRY SLIDER, SERVED WITH STRAW FRIES AND HOMEMADE SLAW
- ROSEMARY AND GARLIC STUFFED INDIVIDUAL CAMEMBERT, SERVED WITH GARLIC TOASTED CIABATTA AND HOMEMADE CHUTNEY (V)(GFO)
- PAN FRIED SCALLOPS, SERVED WITH MINTED PEA PURÉE, TOASTED CHESTNUTS AND BEURRE NOISSETTE BUTTER (GFO)
- BBQ BRISKET BON BONS, WITH CRISP SALAD LEAVES AND ROASTED CHERRY TOMATOES

MAINS

- ROAST TURKEY, SERVED WITH SAUSAGE MEAT AND CRANBERRY STUFFING, LARGE PIG IN BLANKET, CRISPY ROAST POTATOS, BACON SPROUTS AND ROASTED ROOT VEGETABLES AND GRAVY (GFO)
- ROAST SIRLOIN, SERVED IN A GIANT YORKSHIRE PUDDING WITH CRISPY ROAST POTATOS, SPROUTS AND ROASTED ROOT VEGETABLES AND GRAVY
- WHOLE BAKED SOLE, SERVED WITH SAUTÉ POTATOS, CRISPY BACON, DILL DRESSING AND A MEDLEY OF GREEN VEGETABLES (GFO)
- ROASTED MEDITERRANEAN VEGETABLE TART, SERVED HOT POT STYLE WITH CRISPY ROAST POTATOS, HERB STUFFING AND ROASTED ROOT VEGETABLES (VG)(V)
- PAN FRIED HALIBUT, SERVED WITH A PEA AND HAM RISOTTO AND CAPER BUTTER
- WILD MUSHROOM AND OLD WINCHESTER ARANCINI, SERVED WITH A TOMATO AND RED PEPPER RAGU AND TOASTED GARLIC CIABATTA

DESSERTS

- CLASSIC HOMEMADE CHRISTMAS PUDDING, SERVED WITH BRANDY SAUCE (GFO)
- CHEESEBOARD, SERVED WITH STILTON, BARBER'S CHEDDAR, GOATS CHEESE, BRIE, FROZEN GRAPES, CELERY, HOMEMADE CHUTNEY, BISCUITS AND BUTTER (GFO)
- BAILEY'S AND WHITE CHOCOLATE CHOUX BUN
- FESTIVE CHOCOLATE YULE LOG, SERVED WITH VANILLA BEAN ICE CREAM
- MINCE PIE AND BRANDY CREAM COOKIE PIE, SERVED WITH VANILLA ICE CREAM
- CHOCOLATE AND COINTREAU MOUSSE, SERVED WITH A VANILLA SHORTBREAD BISCUIT (GFO)

PETIT FOURS

- MINCE PIE, SERVED WITH HOMEMADE FUDGE
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