

CHRISTMAS DAY

£95 per grown up | £50 per little one under 12

WELCOME FIZZ & CANAPÉS

Served at the bar.

STARTERS

Roasted butternut & coconut velouté, thyme & garlic croutons (VE, GFO)

King prawns & champagne vol-au-vents, lemon, dill & cocktail sauce

Wild mushroom terrine, caramelized red onion chutney, toasted brioche, beetroot coulis (V, VEO, GFO)

Confit duck leg bonbons, carrots purée & orange dressing, micro herbs (GF)

MAINS

Rolled free range turkey breast, rosemary & cranberry stuffing, pigs in blankets, Yorkshire pudding, roasted potato, seasonal vegetables, thyme jus (GFO)

Roast sirloin of aged beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, pan jus (GFO)

Salmon & spinach wellington, roasted Mediterranean vegetables, new potato & chive beurre blanc

Lasagna sorrentina, heritage tomato sauce, ricotta cheese, parmesan & basil (VEO)

DESSERTS

Traditional Christmas pudding, warm Brandy sauce (VEO, GFO)

Salted caramel choux bun, chocolate sauce & cinnamon maple-cream (V)

Ginger & clementine cheesecake, cranberry & passion fruit coulis (VE)

Dark chocolate tart, raspberry sorbet & white chocolate shavings (V)

CHEESE

New Forest cheese, wafers, grapes, fruit chutney (V)

WARM INDULGENCES

Tea, coffee & mince pies (V)

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on 100%
recycled
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

