

# FESTIVE

From £31 per person

## STARTERS

Roasted celeriac & parsnip soup, basil oil & croutons (VE, GFO)

Smoked chicken terrine, baby leaf salad, toasted sourdough, apricot & ginger chutney (GFO)

Goats cheese & caramelized onion tart, wild rocket, cherry tomatoes, aged balsamic glaze (V, VEO)

Smoked salmon & spinach roulade, pickled vegetables & citrus dressing (GF)

## MAINS

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

Beef bourguignon, creamy potato, glazed chantenay carrots, mushroom & bourguignon sauce (GF)

Grilled sea bass fillet, fennel risotto, green bean, salsa verde, watercress (GF)

Curried vegetable pie, roasted potato, seasonal vegetables, red wine jus (VE, GFO)

## AFTERS

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

White chocolate blondie, café curls & berry coulis

Sticky toffee pudding, vanilla ice cream, toffee sauce (V, GF)

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

## WARM INDULGENCES

Tea, coffee & mince pies (V, GFO)

Printed  
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.

