



Roasted pumpkin, carrot and ginger soup

Smoked haddock, spring onion and old Winchester cheese croquettes,  
hollandaise sauce, crispy bacon

Apricot and cider pressed slow cooked pork, spiced apple chutney

Black sticks blue cheese, poached pear, walnut and rocket salad, balsamic glaze

All served with warm crusty bread

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Roast turkey and Wiltshire ham served with roast potatoes, stuffing,  
pig in blanket, gravy and traditional vegetables

Pan roasted venison haunch, beetroot dauphinoise, roasted root vegetables, fig jus

Red wine poached salmon supreme, beluga lentils, butternut squash puree, Alresford  
watercress dressing

Winter vegetable, wild mushroom and white bean cassoulet

Steak and ale pie, creamy mashed potato, gravy, seasonal vegetables

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Christmas pudding, brandy sauce

Passion fruit crème brûlée, coconut cookie

Chocolate genoise sponge, griottine cherry butter cream

Local cheese and biscuits selection\*

£25.95 for three courses

£21.95 for two courses

\*£3 supplement applies

A £5 non-refundable deposit is required at the time of the booking