



To Start

Honey roasted butternut squash and rosemary soup

Pork and chicken liver pate, cider and fruit chutney, ciabatta croutes, dressed leaf salad

Seafood cocktail tian, capers, fennel ceviche, avocado oil, watercress

Goat's cheese and sun-dried tomato croquettes, dressed rocket,
aged balsamic, roasted red pepper mayonnaise

All served with crusty bread

Main

Pan fried fillet of chalk stream trout, lemon and thyme confit potatoes,
baby leeks, Alresford watercress sauce

Roast Hampshire turkey and ham served with roast potatoes, stuffing, chipolata and roast gravy

Venison and red wine pie, mashed potatoes, gravy

Gnocchi, wild mushrooms, blue cheese sauce, shallots, spinach, red chard, truffle oil

Beef medallions, fondant potato, roasted root vegetables, red wine jus

All served with seasonal vegetables

Dessert

Traditional Christmas pudding and brandy sauce

A selection of Cheese and biscuits, cider and fruit chutney *

Double chocolate brownie with black cherry ice cream

Vanilla crème Brulée, cranberry biscotti

A selection of homemade ice cream

2 Courses £24.95 / 3 Courses 29.95

