



Christmas Set Menu 2023

Available by pre-order only everyday except Sundays from
1st December until 24th December.

- Spiced cauliflower and coconut soup, cumin oil, warm crusty bread (gfa) -
- Smoked salmon, Alresford watercress, pickled heritage beetroot,
lemon and dill dressing, toasted granary bread (gfa) -
- Confit duck and pistachio terrine, cranberry and red onion chutney, toasted sourdough (gfa) -
- Mulled wine poached pear, walnut and Shropshire blue cheese salad, balsamic dressing -

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- Roasted turkey served with roast potatoes, stuffing, pig in a blanket and gravy -
 - Pan seared fillet of sea bream, gnocchi , artichoke and leek sauté, butternut velouté , pea shoots -
 - Squash, spinach and vegan feta pie, creamy mashed potato, gravy (v) -
 - Guinea fowl supreme forestière, potatoes, shallots, bacon, New Forest wild mushrooms, veal jus (gf)-
 - Grilled Beef medallions, celeriac dauphinoise, thyme roasted root vegetables, red wine jus (gf) -

All main courses are served with seasonal vegetables

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- Mince pie cheesecake, stem ginger Chantilly cream-
 - White chocolate and hazelnut blondie, mango and passion fruit sorbet-
 - Baileys crème brûlée, dark chocolate and almond biscotti -
 - Local cheese and biscuits selection* -

2 Courses - £28 // 3 Courses - £33

*£3 Supplement added

If you or anyone in your group have an allergy or intolerance, please notify a member of our team when ordering your food.

v-vegetarian//ve-vegan//gf-glutenfree//gfa-gluten free available

