

FESTIVE MENU



STARTERS

Crispy duck leg croquette, chicken liver pâté, fig chutney and charred sourdough

Spiced carrot & ginger soup topped with toasted sunflower seeds and garlic oil, served with charred sourdough (v)

Oak-smoked salmon, orange & fennel slaw, whipped goat's cheese and charred sourdough

Mulled wine poached pear, Stilton, candied walnut & chicory salad with a blue cheese dressing (v)

Roasted beetroot, red onion & smoked tomato tarte tatin with a green salad and balsamic glaze (ve)

MAINS

Roasted breast of turkey, chestnut & apricot stuffing, duck fat roasted potatoes and a pig in blanket, served with maple-roasted root vegetables, buttered sprouts and turkey gravy

Chestnut mushroom and lentil pie topped with cauliflower mash served with roast potatoes, steamed kale and maple-roasted root vegetables (ve)

Slow-braised beef, horseradish mash, star anise roasted carrots, buttered kale and red wine sauce

Roasted butternut squash risotto with crispy sprouts, sage and Old Winchester cheese (v)

Oven-roasted cod loin, braised puy-lentils, crispy sprouts and salsa verde sauce

DESSERTS

Steamed Christmas pudding with spiced fruit compôte and spiced brandy custard (v)

Goopy dark chocolate brownie, chocolate ice cream, honeycomb and butterscotch sauce (v)

Clementine & ginger trifle topped with honeycomb and orange zest (v)

Vegan cookie loaf cake, raspberry coulis and vegan vanilla flavour ice cream (ve)

Poached pear & almond tart, clotted cream and warm vanilla custard (v)

3 courses **£29.95**