



Festive

PARTY MENU

£25.95 per person for 2 Courses

£29.95 per person for 3 Courses

AVAILABLE FROM 30TH NOVEMBER - 24TH DECEMBER

STARTERS

Roast pumpkin soup, toasted seeds, sage

Rillettes of salmon, capers, beets, crème fraîche, crostini

Truffled mushroom croquettes, carrot purée

Chicken liver parfait, plum chutney, brioche

Seared scallops, cauliflower puree, pancetta crisp, red wine vinaigrette
£4.50 supplement

MAINS

Roast Hampshire turkey with all the traditional trimmings

Fillet of sea bream, mussels, leeks, cream, kale

Spinach, cauliflower & chestnut Wellington, sprouts, roots, vegetable gravy

Ale-braised featherblade of beef, mash, greens, lardons
£4.50 supplement

DESSERTS

Warm chocolate, almond cake, salted caramel ice cream, chocolate sauce

Christmas pudding, brandy sauce

Cinnamon mascarpone pannacotta, poached winter fruits

British cheese selection, grapes, crackers
£3.50 supplement

Tea, coffee, mince pies

Please note these are sample menus and may be subject to change due to seasonal produce. We are now taking bookings and any changes will be communicated to all guests and we will update any change directly on our website.

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please discuss with one of the team.