

Christmas Day Menu 2023

Amuse Bouche

Spiced squash cappuccino, pumpkin seed oil

Starters

Smoked ham hock terrine, homemade piccalilli, sourdough or Laverstock farm buffalo mozzarella, apple & walnut salad puffed rice or Classic prawn, shrimp & crayfish cocktail, Marie rose sauce

Trou Normande

Mandarin carpacio, orange granita

Mains

Roasted turkey crown, sausage & chestnut stuffing wrapped in bacon, cranberry jus Or

Roast sirloin of beef, braised ox cheek stuffed Yorkshire pudding, red port sauce

Or

Roasted scallop & plaice fillets, scallop mousse & veloute, samphire

Or

Porcini mushroom, spinach & ricotta wellington, pine kernel pesto (all served with roasted potatoes, seasonal vegetables & roasted roots)

Desserts

Traditional Christmas pudding, brandy sauce

Or

Dark & white chocolate yule log, kirsch syrup & dark cherries Or

Iced praline parfait, pistachio biscotti, hazelnut sauce anglaise

Cheese

Selection of local cheeses, artisan biscuits & quince jelly

Adults £90 // Children £40 (ages 9 - 14)

A 12.5% service charge will be added to your bill. Children under 9 will dine from a separate children's menu. Please let us know of any food allergies & we will alter dishes to accommodate.