

# CHRISTMAS EVE

TWO COURSES FOR £29.50. THREE COURSES FOR £37.50.

## STARTERS

---

Cauliflower & tarragon soup, roasted croutons (VEO, GFO)

Glazed Rosary Ash goats cheese, vanilla poached pear, caramelised walnuts, pickled shallots (V, GF)

Smoked ham hock terrine, winter piccalilli, quail egg (GF)

New Forest wild mushrooms, white wine, cream, toasted sourdough bread (VEO, GFO)

## MAINS

---

Braised feather blade, chestnut mushroom, onions, bacon, fondant potato & tender stem broccoli (GF)

Confit pork belly, potato rösti, carrot & horseradish purée, winter greens (GF)

Pan seared sea bass, crushed herb potato, cockle & lemon dressing (GF)

Pappardelle, roast butternut & sage, taleggio cheese, cream butter sauce (VEO)

## AFTERS

---

Apple & blackberry, hazelnut crumble, crème anglaise (VEO)

Chocolate fondant, vanilla ice cream

Baileys panna cotta, salted caramel popping corn

Local cheese, biscuits, chutney & grapes (GFO)

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements.  
Most options can be adapted for a gluten-free diet, please ask our team for more details.  
Please note a discretionary optional 10% service charge will be added to your final bill.

