

CHRISTMAS DAY

STARTERS

Roast parsnip, apple & Lyburn gold cheese crumb, parsley oil (GFO)

Hot smoked salmon croquette, celeriac puree, keta and parsley oil (GFO)

Chicken, leek and wild mushroom terrine, truffle dressing, brioche melba (GFO)

Heritage tomatoes, vegan burrata, chargrilled sourdough, shallot & sherry vinegar dressing, micro rocket (VE, GFO)

MAINS

Roast free range bronze turkey, roast chestnut & cranberry stuffing, chipolata wrapped in bacon, roast potatoes, seasonal vegetables, pan juices (GFO)

Roast aged Hampshire sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, pan juices (GFO)

Pan roasted cod, grilled fennel, purple sprouting broccoli, sautéed new potatoes, lemon beurre blanc sauce (GF)

Chestnut, oyster mushroom, pearl barley, spinach, vegan feta en croûte, roast garlic & tarragon cream sauce, roast potatoes, seasonal vegetables (V, VEO)

AFTERS

Traditional Christmas pudding, cranberries, brandy aglaise (V, VEO)

Winter cherry brulée, biscotti biscuit & bakewell pieces (GFO)

Dark chocolate cremieux tart, raspberry sorbet, chocolate brownie crumb (GFO)

Passion fruit cheesecake, mango salsa, broken honeycomb (GFO)

CHEESE

New Forest Cheese, chutney, wafers, grapes & celery (GFO)
(plated for non residents, and cheese table for residents)

Tea, coffee and mince pies (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.

