

FESTIVE

STARTERS

Roast butternut squash & rosemary soup, toasted pumpkin seeds (GF, VE)

Chicken & apricot terrine, real ale chutney (GFO)

Tian of hot roasted smoked salmon, lime, coriander, horseradish crème fraiche, frisée and herb oil (GF)

Isle of Wight heritage tomato, vegan mozzarella, basil oil (VE)

MAINS

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

Pot roasted pork rack, mustard seed crust, fondant potato, seasonal vegetables, pan juices (GFO)

Salmon en croûte, prawn and spinach mousse, crushed new potato, white wine and watercress sauce (GFO)

Portobello mushroom, spinach, chestnut & vegan feta en croûte, roast pepper sauce (VE)

AFTERS

Traditional Christmas pudding, brandy sauce (V, VEO)

Toffee apple & cinnamon crème brûlée, butter shortbread (V, GFO)

Chocolate brownie, vanilla bean vegan ice cream (VE, GF)

New Forest cheese, chutney, wafers, celery & grapes (V, 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.

