

CHRISTMAS EVE LUNCH

TWO COURSES FOR £29.50 | THREE COURSES FOR £37.50

STARTERS

Chefs soup of the day & sourdough bread (V,GFO)
Wild boar terrine, fig chutney, brioche (GFO)
Smoked mackerel pâté, cucumber slaw & crackers (GFO)
Duo pickled beetroot, aged feta, candied walnut & balsamic (V,VEO,GF)

MAINS

Roast sirloin beef, Yorkshire pudding, roast potatoes, seasonal vegetables, Sunday jus (GFO)
Roast loin pork, Yorkshire pudding, roast potatoes, seasonal vegetables, Sunday jus (GFO)
Baked stone bass, cannelloni bean & chick pea stew, cavolo nero (GF)
Wild mushroom risotto, Old Winchester, garlic & chive (V, VEO, GF)

AFTERS

Old English lemon posset, gingerbread (V)
Sticky toffee pudding, clotted cream ice cream (V)
Winter berry meringue roulade (V, GF)
Local cheese, biscuits, chutney & grapes (V, GFO)

Printed
on 100%
recycled
paper.

(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.

