

# Christmas DAY MENU

## Canapes

Smoked Salmon Mousse Blini,  
Roasted Butternut Squash Arancini, Harissa Mayo,  
Ham Hock, Sweet Apple Chutney,  
Heritage Tomato Bruschetta, Crispy Capers

## Starters

Hot Smoked Salmon, Yuzu Cucumber, Dill Emulsion, Keta  
Jerusalem Artichoke Soup, Caramelised Pear & Walnut VE GF

Duck & Port Parfait, Toasted Brioche, Onion Marmalade

Handpicked Crab, Dill & Lemon Crème Fraiche,  
Avocado Puree, Radish, Apple

## Mains

All Served with Family Style Seasonal Veg

Roast Turkey, Pigs in Blankets, Thyme & Bacon Stuffing, Honey Roasted  
Carrots & Parsnips, Seasonal Greens, Herb Roasted Potatoes and Rich  
Home-Made Gravy (GFO)

Slow Roasted Shin of Beef, Pomme Puree, Cavallo Nero, Pan Jus

Pan Fried Turbot, Sautéed New Potatoes, Sea Vegetables, Mussel Velouté

Roasted Butternut Squash, Feta, Spinach Wellington, Maple Roasted  
Carrots & Parsnips, Seasonal Greens, Herb Roasted Potatoes

## Afters

Christmas pudding, Whipped Brandy Butter, Red Currants

Chocolate Orange Cremeux, Charred Orange, Chocolate Crum, Blood  
Orange Sorbet

Green Apple Cheesecake, Pickled Blackberries, Blackberry Sorbet

Classic Lemon Meringue Tart

## Cheese

New Forest Cheese Selection, Celery, Grapes, Quince Jelly, Crackers