



FESTIVE SET MENU

£45PP

SOUP OF THE DAY *with crusty white bread*

JUNIPER SMOKED SALMON *with rocket, cucumber & gin salsa (GF, DF)*

POTTED PORK *with cornichons & toast*

SALT BAKED BEETROOT SALAD *with chickpea, spinach & hazelnut salad (VG, N, GF, DF)*

GLAZED FIG, ROSEMARY & BLUE CHEESE TARTLET *with honey dressing (V, N, GF)*

TRADITIONAL FESTIVE ROAST TURKEY BREAST *with pulled leg croquette, roast potatoes & seasonal trimmings*

RED WINE BRAISED BEEF *with parsnip & potato puree, seasonal vegetables & gravy (GF)*

BAKED SEA BASS *with baby potatoes, lemon & coriander butter (GF)*

SQUASH & SAGE RAVIOLI *with shaved Old Winchester & pesto (V, N)*

SWEET POTATO, MUSHROOM
& CHESTNUT WELLINGTON *with roast potatoes served with tarragon gravy (VG, N, DF)*

CHRISTMAS PUDDING *with brandy custard (V, N)*

CHOCOLATE & ORANGE MOUSSE *with gingerbread & burnt orange sauce (V, GF)*

SELECTION OF BRITISH CHEESES *with house chutney, celery, grapes & crackers (V)*

SPICED PLUM PAVLOVA *with vanilla cream & mulled wine syrup (VG, GF, DF)*

COFFEE OR TEA WITH A MINCE PIE

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) CONTAINS NUTS

Please notify a member of staff if you have any allergies or to see the full allergy list

A discretionary service charge of 10% will be added to your bill.