



Festive Menu 2025



Starters

Mushroom Parfait - Brioche Toast - Pickled Fennel

Bloody Mary Prawn Cocktail

Juicy Atlantic Prawns - Vodka Seafood Sauce - Avocado - Shredded Romaine

Celeriac - Cranberry & Apple Stick Salad - Blue Cheese Dressing

Chicken & Chorizo Croquettes - Aioli - Watercress

Rosemary & Garlic Infused Baked Camembert - Warm Sourdough

Smoked Salmon & Horseradish Cream - Hot Mini Yorkshire Puddings

Mains

Roast Turkey- Pigs in Blankets - Herby Roast Potatoes - Honey Roasted Carrots & Parsnips - Roasted Brussel Sprouts - Winter Spiced Red Cabbage - Pork & Cranberry Stuffing - Yorkshire Pudding

Rib Of Hampshire Beef - Pigs in Blankets - Herby Roast Potatoes - Honey Roasted Carrots & Parsnips - Roasted Brussel Sprouts - Winter Spiced Red Cabbage - Pork & Cranberry Stuffing - Yorkshire Pudding

Festive Glazed Ham - Pigs in Blankets - Herby Roast Potatoes - Honey Roasted Carrots & Parsnips - Roasted Brussel Sprouts - Winter Spiced Red Cabbage - Pork & Cranberry Stuffing - Yorkshire Pudding

Roasted Fillet of Cod with Spinach & Mushrooms
Dauphinoise Potatoes - Lemon Butter Sauce

Masala Spiced Lentil & Vegetable Roast

Herby Roast Potatoes - Honey Roasted Carrots & Parsnips - Roasted Brussel Sprouts - Winter Spiced Red Cabbage - Yorkshire Pudding

Festive Burger - Crispy Pancetta - Brie - Spiced Orange Cranberry Sauce - Red Cabbage - Brioche Bun - Rosemary Salted Fries - Cranberry & Apple Stick Salad

Puddings

Mixed Spice Apple & Pear Brioche Tart
Chantilly Cream

Traditional Christmas Pudding
Brandy Butter

Brandy Snap Basket
Very Vanilla Ice-Cream - Mulled Wine Syrup

Cheeseboard

Isle of Wight Blue - Comte - Crackers - Crudities - Fig Chutney

If you require information regarding the presence of allergens in our food or drinks, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.