



Festive À La Carte Menu

Starters

Chicken Liver Patê - Apple & Brandy Chutney on Sourdough
Pan Roasted Iberico Chorizo with Apple & Cider with Warm Crusty Bread
Wild Mushrooms on Garlic Focaccia (vg)
Harissa Spiced Sardines with a Pickled Fennel Salad
Tempura King Prawns with Asian Slaw & Thai Sweet Chilli Sauce

Mains

Hampshire Fore Rib of Beef

Served with Duck Fat Roast Potatoes - Sticky Braised Red Cabbage - Yorkshire Puddings - Honey
Glazed Carrots & Parsnips - Pigs in Blankets - Pork & Sage Stuffing & Gravy

Traditional Roast Turkey

Served with Duck Fat Roast Potatoes - Brussel Sprouts - Honey Glazed Carrots & Parsnips - Pigs
in Blankets - Pork & Sage Stuffing & Gravy

Curried Spiced Cod Loin

Cauliflower Puree - Curried Cauliflower - Charred Spring Onions - Mango Salsa

Festive Beef Burger

Topped with Gruyère Cheese - Shallot Mayonnaise - Fresh Tomato - Onions
Lettuce in a Brioche Bun

Festive Turkey Burger - Smoked Pancetta - Brie - Cranberry Sauce in a Brioche Bun

Roasted Butternut Squash & Feta Wellington

Roasted New Potatoes - Mediterranean Roasted Vegetables - Tomato & Basil Sauce (vg)

Mushroom Burger

Portobello Mushroom Stuffed with Vegan Cheese - Topped with Pesto - Rocket & Red Onion in
Brioche Bun (vg)

Puddings

Traditional Christmas Pudding - Brandy Sauce & Fresh Cranberries
Chocolate Orange Mousse

Mince Pie Sundae - Mince Pie Ice Cream - Shortbread - Crushed Mince Pies
Champagne Sorbet (vg)

Gorgonzola - Rosary Ash Goats Cheese - Dorset Cheddar & Biscuits *£2 supplement

3 Courses £32.00

2 Courses £27.00

Please inform us when ordering of any dietary requirements or allergies.