



# The Willow Tree, Winchester

# Festive Set Menu 2026

GFA - GLUTEN FREE AVAILABLE / GF - GLUTEN FREE / V - VEGETARIAN  
/ VE - VEGAN /VEA - VEGAN AVAILABLE

## FOR THE TABLE

Tiger Baton, Brie, Caramelised Pears & Crispy Shallots (vea/gfa)

## TO START

Curried Parsnip Soup, Parsnip Bhaji (ve/gf)

Cured Trout, Bloody Mary Sorbet & Granary Crisp (gfa)

Beetroot Carpaccio, Roasted Butternut Squash, Chestnut & Winter leaves (ve/gf)

Sage & Onion Chicken Wings, Red Onion Mayo (gf)

## MAIN COURSES

Braised Beef Cheek, Celeriac Puree & Parsnip Crisp (gf)

Stuffed Turkey Paupiette, wrapped in pancetta, Pig in Blanket & Red Wine Jus (gf)

Spiced Lentil & Nut Roast, Cranberry Compote (ve/gf)

\*Red Wine Poached Plaice Fillet, Slow Roasted Onions (gf)

Roasted Butternut Squash & Chestnut Tortellini, Beurre Noisette (v)

(For The Table - Salt Baked Carrots, Garlic & Rosemary Roast Potatoes,  
Maple Roasted Parsnips, Brussel Sprout Gratin, Mulled wine Red Cabbage)

## DESSERTS

Gingerbread Tiramisu (v/gf)

Christmas Pudding Bon Bons, Brandy Custard (v)

Coconut Mousse, Passionfruit, Lime & Roasted Pineapple (ve/gf)

\*The Willow Tree Cheese Selection (gfa)

Coffee and Mince Pies (gfa)

**2 courses - £33 3 courses - £38**

**\*\* There is a £2 supplement on these dishes**

Available every day except Saturday lunchtimes & Sundays from  
Friday 27th November 2026 until Tuesday 22nd December 2026.

By pre-order only with a non-refundable deposit of £5 per head required to  
confirm your booking.

If you or any of your group have an allergy or intolerance, then please notify  
our team when pre- ordering your food.

A children's menu is also available on request.

To book call 01962 896174 or email  
[contact@thewillowtreewinchester.com](mailto:contact@thewillowtreewinchester.com)

