



THE WILLOW TREE, WINCHESTER

FESTIVE SET MENU 2025

gfa - Gluten free available / gf - Gluten Free / v - vegetarian
/ ve - vegan /vea-vegan available

For the Table

Tiger Baton, brie, caramelised pears & crispy shallots

To Start

Roasted Parsnip Soup, blue cheese crumb, rosemary & garlic croutons,
herb oil (vea) (gfa)

*Pan Fried Scallops, roasted cauliflower puree, pea puree,
crispy pancetta (gf)

Goats Cheese & Beetroot Panna Cotta, candied walnuts (v)(gf)

Partridge Ballotine, black pudding, spiced pickled pears, blackberry gel

Main Courses

Stuffed Turkey Paupiette, wrapped in pancetta, Goose fat potatoes,
cranberry compote (gf)

Confit Goose Leg, hassleback potatoes, sage buttered kale, port jus (gf)

Wild Mushroom, Spinach & Chestnut Wellington, roast potatoes,
Brussel sprouts & gravy (ve)

Pan Seared Sea Bass, Jerusalem artichoke puree, butter beans, confit garlic,
kale & red wine reduction (gf)

*Rump of Lamb, pomme puree, charred grelots, lamb jus (gf)

(For the table - Brussel sprout gratin, mulled wine red cabbage, maple & thyme roasted carrots)

Dessert

Sticky Toffee Pudding, toffee sauce, pickled ginger, vanilla ice cream (gf)

Traditional Christmas Pudding, brandy sauce, brandy snap tuille (gf)(ve)

Chocolate & Salted Caramel Pot, shortbread (gf)

*The Willow Cheese Selection (gfa)

Coffee and mince pies (gfa)

2 courses £31 3 courses £37

** There is a £2 supplement on these dishes

Available every day except Saturday lunchtimes & Sundays from Friday 28th November 2025 until
Tuesday 23rd December 2025.

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