

Festive Friday Nights

SET MENU | LIVE SINGER | FESTIVE ATMOSPHERE

Two Courses - £34

Three Courses - £38

Add a bottle of House Wine - £20

£10pp deposit to secure

APPETISERS

Honey-Roasted Celeriac Soup

Apple, pickled celery & warm sourdough

Classic Prawn Cocktail

Shredded iceberg lettuce, avocado, Marie Rose sauce, king prawns & paprika

Pressed Hamhock Terrine

Piccalilli, watercress & sourdough crostini

Crispy Brie Bites

Hot honey, pickled pear & Waldorf salad

MAIN DISHES

Roasted Turkey Parcel

Chestnut stuffing, pigs in blankets and all the trimmings

Red Wine-Braised Feather Blade

Horseradish mash, bacon lardons, skin-on onions, crispy kale & red wine jus

Whole Roasted Lemon Sole

Served with lemon caper butter & fries

Wild Mushroom Rigatoni

New Forest mushrooms, truffle oil & Parmesan

DESSERTS

Traditional Christmas Pudding

Brandy anglaise, mixed berry compote

Chocolate Fondant

Passion fruit centre, mango salsa, mango sorbet

Selection of Local Cheeses

Tomato chutney, celery, grapes, artisan crackers

£5 supplement