

# Christmas Day Menu

75.00 per person, children under 10 25.00 (children's menu available), under 2's free.

10.00 per person deposit required to secure your table (non refundable, 7 day discretionary cancelation policy)

All tables must be pre-ordered at least 72 hours in advance, please inform us of any allergies or dietary requirements when booking

Chef's Compliments

Bread, Olives, homemade butter & spreads

## Starters

Lightly curried lentil, parsnip & apple soup, with baked bread & butter (gf & vg optional)

Carpaccio of Prime Fillet of Beef, black truffle dressing, capers, aged parmesan (gf optional)

Garlic King Prawns, sauteed in garlic & shallot butter sauce with bread for dipping (gf optional)

Shallot & Pea Ravioli, with fresh basil & pine nut pesto, parmesan shavings (vg optional)

Pheasant Pate, toasted baguette, spiced plumb chutney (gf optional)

## Main Courses

*All served with roast potatoes, spiced red cabbage, honey glazed parsnips and winter vegetables*

Butter Roast Roulade of Turkey, Yuletide trimmings, cranberry jus (gf optional)

Maple Glazed Fillet of Seatrout, sauteed samphire, dill hollandaise sauce (gf)

Sticky Feather Blade of Beef, candied shallot & smoked bacon ragout, black truffle jus (gf)

5 Pepper Dusted Fillet of Hampshire Venison, root vegetable puree, famous grouse jus (gf optional)

Pumpkin, Goats Cheese & Fig Tartlet, Alresford watercress, pomegranate seeds (vg optional)

## Desserts

Spiced Apple Tart Tatin, calvados caramel sauce, vanilla ice cream

Traditional Christmas Pudding with brandy infused custard

Sticky Toffee Pudding with custard or vanilla ice cream (gf)

Chocolate Orange Cheesecake

Cheeseboard, walnuts, grapes, quince jelly (3.00 supplement)

***Mince pies included***