

Festive Menu

Available
throughout
December

STARTERS

Celeriac & apple soup, roasted celeriac, herb oil (VE, GF)

Gin-Cured chalk stream trout, lemon crème fraîche, pickled fennel (GFO)

Confit duck leg terrine, brioche, spiced cherry chutney (GFO)

Baked heritage carrots, vegan feta, pomegranate, toasted seeds, herb oil (GF, VE)

MAINS

Roasted turkey breast, thyme roasted potatoes, honey glazed carrots & parsnips, charred sprouts

Braised brisket of beef, yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus (GFO)

Pan-seared hake, chive beurre blanc, sautee potatoes, wilted samphire (GF)

Wild mushroom risotto, crispy tarragon, truffle oil, toasted pine nuts (VE, GF)

AFTERS

Christmas pudding, brandy sauce, red currants (VEO, GFO)

Dark chocolate & salted caramel delice, honeycomb, espresso chantilly (V)

Champagne & raspberry posset, vanilla shortbread (GF)

New Forest cheese selection, crackers, grapes, chutney (V, GFO)

WARM INDULGENCES

Tea, coffee & petit fours, chocolate truffles (V)

Available Lunch

2 Courses - £28.50 per person

3 Courses - £32.50 per person

Or Dinner

3 Courses - £40 per person

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option
(GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.

