

# CHRISTMAS DAY

£109 per grown up | £60 per little one under 12 | *Included in Christmas Break package*

## WELCOME FIZZ & CANAPÉS

Served at the bar.

Smoked salmon mousse blini  
Sun-dried tomato bruschetta (VE)  
Ham hock tartlet with mint pea purée (GF)  
Whipped chicken liver parfait, red onion chutney (GFO)

## STARTERS

Beef carpaccio, crispy parsnips, parsnip purée, baby herbs (GF)  
Duck rilette, spiced chutney, crostini (GFO)  
Gin cured salmon gravadlax, wasabi gel, lemon pearls, pickled cucumber (GFO)  
Carrot Marrow, glazed carrot purée, purple carrot gel, walnut crumb (VE, GF)

## MAINS

Roast turkey, pigs in blanket, stuffing, roasted vegetables, herb roasted potatoes and red wine gravy (GFO)  
Roast striploin of beef, Yorkshire pudding, onion purée, roasted vegetables, herb roasted potatoes and red wine gravy (GFO)  
Nori wrapped cod, prawn mousse cabbage, cauliflower purée (GF)  
Portabella mushroom, tofu, roasted vegetable wellington, spiced red pepper sauce (VE)

## AFTERS

Christmas pudding, brandy sauce, ginger biscuit and red currants (V, VEO)  
Chocolate mousse bar, raspberry jelly, raspberry gel, chocolate soil  
Blueberry cheesecake, white chocolate crumb, blueberry sauce  
Clementine tart, meringue, raspberries

## CHEESE

New Forest cheese, wafers, grapes, fruit chutney (V, GFO)

## WARM INDULGENCES

Tea, coffee & mince pies (V)

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on 100%  
recycled  
paper.

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

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.

