



CHRISTMAS PARTY MENU

— £45.00 per person —

STARTERS

Treacle-cured Scottish salmon & root vegetable crisps

Glazed parmesan soufflé & creamed leeks

Wood pigeon, toasted fregola & girolle mushrooms

Fried Hampshire pig's head, hardboiled Arlington white egg & capers



MAINS

Fillet of Cornish halibut, sea vegetables & hollandaise

Celeriac tart, grated chestnut & Granny Smith apple salad

Roast pheasant, pancetta, carrots & brioche sauce

Roast grass-fed beef fillet, pearl barley & oxtail



DESSERTS

Chocolate & peanut tart, poached pear & vanilla ice cream

Orange trifle & panettone cream

Blackberry parfait, pistachio crumble & sorbet

Sticky toffee pudding & caramel ice cream

English cheese board, chutney & walnut raisin bread



CHRISTMAS PARTY MENU

— £35.00 per person —

STARTERS

Glazed gratin of Devonshire crab, poached Arlington white egg & sourdough croutons

Chicken liver parfait, chutney, toast & pickles

Winter vegetable broth & artisan bread

Roast beetroot salad, walnut & ewe's curd



MAINS

Hampshire pork cheeks, black pudding, apple & mustard compote

Roast Norfolk turkey, stuffing, pigs in blankets, root vegetables & duck fat roast potatoes

Fillet of Scottish salmon, South Coast shellfish, sea vegetables & hollandaise sauce

Roasted roots, sage & onion risotto, nut crumble



DESSERTS

Traditional Christmas pudding & brandy sauce

Vanilla panna cotta, blackberry sorbet & brown sugar crumble

Chocolate & peanut tart, vanilla ice cream

Selection of ice creams & sorbets

English cheese board, chutney & walnut raisin bread