

**FESTIVE LUNCH &
DINNER MENU**

2 COURSE £28.00

3 COURSE £35.00

Starters

*Fresh & smoked salmon rilette,
beetroot relish, melba toast*

*Chicken liver parfait, spiced tomato chutney,
toasted cinnamon brioche*

*Warm beetroot & pear salad
with monkey chop cheese*

*Cream of celeriac soup, sage pesto
& toasted walnut*

Mains

*Turkey roulade with pork & sage stuffing,
pigs in blankets, roast potatoes, seasonal
vegetables, turkey jus, cranberry sauce*

*Confit duck leg, braised red cabbage, celeriac
dauphinoise, cherry & red wine sauce*

*Fillet of sea bass, braised fennel, spinach,
parmentier potatoes, lobster & crayfish sauce*

*Sage gnocchi, wild mushroom mascarpone,
rocket salad, chestnut dressing*

Desserts

*Christmas pudding with
Cognac sauce & redcurrants*

*Selection of English cheeses, breads,
biscuits, grapes & chutney*

Warm pecan tart, clotted cream

*Chocolate pot, crème fraîche,
rosemary & almond praline*

Available from 1st December - 24th December lunch

Festive Food & Drinks

Mulled wine & a mince pie £8.00

Festive cocktails from £10.00

Please see our specials list

*Tea or coffee & festive
treats £6.50*

Booking Essential

Festive Afternoon Tea £24.50

Mulled Wine Afternoon Tea £29.00

Champagne Afternoon Tea £35.00

Festive turkey & cranberry wrap

*Salmon gravadlax & cream
cheese vol-au-vent*

*Hampshire hog sausage &
Bramley apple roll*

*Brie, apple & brandy chutney
finger sandwich*

*Egg mayonnaise & watercress
finger sandwich*

*Freshly baked vanilla scone
Cinnamon & cranberry scone
Dorset clotted cream, strawberry &
champagne preserve*

Chocolate orange yule log

Pistachio & raspberry present

*Chocolate brownie, white chocolate &
cranberry mousse dome*

Gingerbread macaron

*Mince pie
Served with your choice
of any leaf tea or coffee*

