



NEW YEAR'S EVE

Canapés

Truffle Croquettes

Salmon Rilette
with compressed cucumber

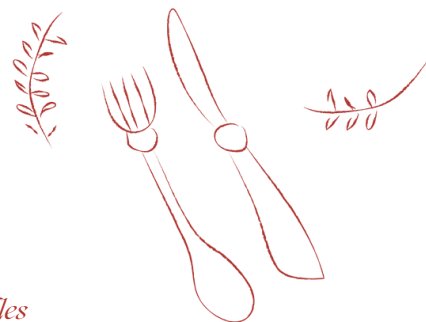


Starters

Salad of Jerusalem Artichoke
Winter Truffle Dressing, Pickled Mushrooms

Devonshire Crab Bisque
Sourdough Croutons, Chervil And Brandy Butter

Carpaccio of Hampshire Venison
Parmesan Tule, Smoked Juniper Yoghurt And Beer Pickles



Mains

Pan Roasted Halibut
Braised Fennel Cauliflower, Anise And Red Wine Jus

Hampshire Fillet of Beef Wellington
Yeast Puree, Roscoff Onion, Sauce Bordelaise

Shallot Tart Tatin
Smoked Beetroot, Pinenut Cream, Pickled Blackberries



Dessert

Whiskey Crème Brulee
Gingerbread Ice Cream And Chocolate Soil

Truffle Tunworth Cheese
Malt Loaf, Caramelised Onions And Grated Truffle

Warm Chocolate Tart
Dark Chocolate Sorbet & Pistachio Praline



After Supper Treat

Tea & Coffee
Petit Fors





CHRISTMAS DAY

Aperitif

A Glass of Bollinger Special Cuvée

Bread & Cultured Butter
Sourdough Bread With Cultured Butter



Starters

Smoked Salmon Gravdax
Compressed Cucumber, Dill, Horseradish Cream

Buffalo Burrata
Bresaola Beef, Marinated Artichokes, Dried Tomatoes

Smoked Heritage Beetroots
Bitter Winter Salad Leaves, Gingerbread Crumbs



Mains

Traditional Roasted Turkey Breast
Bacon Chipolatas, Brussel Sprouts, Roasties

Wild Mushroom & Nut Roast
Brussel Sprouts, Roasties, Braised Cabbage

Pan Fried Seabass
Shellfish Risotto, Grapefruit, Parsnip Crisps

Treacle cured Beef Fillet
Braised Lentils, Shoestring Potatoes, Jus Gras



Dessert

Flaming Christmas Pudding
Madagascan Vanilla, Brandy Custard

Festive Spiced Cheesecake
Clementine Jelly, Blood Orange Sorbet

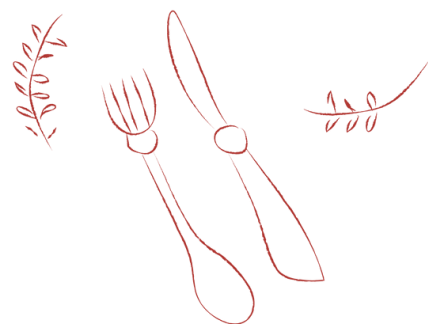
Chocolate Nemesis
Salted Caramel, Hazelnut Ice Cream

British Cheeses
Crackers, Tomato Chutney



After Supper Treat

Tea & Coffee
Petit Fors





THE FESTIVE FEAST

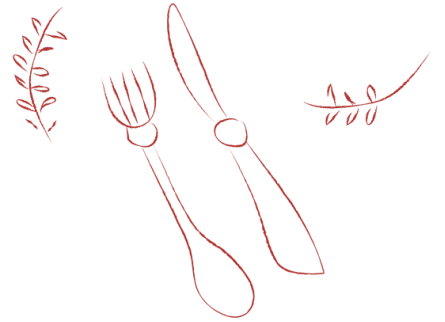
Starters

Smoked Salmon Gravavlax
Compressed Cucumber, Dill, Horseradish Cream

Chicken and Ham Hock Terrine
Wholegrain Mustard Mayonnaise

Cauliflower Winter Truffle Soup
Toasted Focaccia

Panko Crusted Brie
Cranberry, Mixed Baby Leaves



Mains

Traditional Roast Turkey
Pigs In Blankets, Brussels Sprouts, Pomme Fondant

Confit Shin of Beef
Roscoff Onion, Celery Root Cream, Red Wine Reduction

Pan Fried Sea Bream
Winter Cassoulet, Chorizo, Parsnip Crisps, Curry Oil

Slow Cooked Ironbark Pumpkin
Spiced Granola, Hazelnut Miso



Dessert

Christmas Pudding
Clotted Cream Ice Cream

Malt Chocolate Tart
Peanut and Cacao Crumb, Salted Caramel Ice Cream

Coconut Rice Pudding
Caramelized Pineapple, Dark Rum

Stilton Cheese
Sourdough Crackers, Port Red Onion Chutney



After Supper Treat

Handmade Mince Pies
A Selection Of Tea or Freshly Brewed Coffee

