



CHRISTMAS

3 courses 30.00

Celebrate the festive season with our glorious 3 course handpicked seasonal set menu

APERETIF

French 75- Champagne, tanqueray, fresh lemon **8.5**

STARTERS

Classic prawn cocktail- bloody marie rose sauce

Duck liver parfait- white wine jelly, brioche

Salmon gravadlax- dill & mustard sauce

Beetroot carpaccio- caper dressing (vg)

Roast chestnut & sherry velouté- home-baked bread (v)

MAINS

Roast Hampshire turkey- goose fat roast potatoes, pigs in blankets, carrots, brussel sprouts, crispy parsnips, lashings of gravy, bread sauce

Ox cheek bourgignon- pancetta, pearl onions, parmesan mashed potato

Vegetable wellington- roast potatoes, brussel sprouts, carrots, crispy parsnips, lashings of vegetable gravy (vg)

Roast venison loin- dauphinoise, savoy cabbage, pickled blackberries, jus

Stuffed plaice fillets- chestnut mushrooms, mashed potato, spinach, beurre blanc sauce

PUDDINGS

Christmas pudding- brandy butter

Salted caramel chocolate brownie- vanilla ice cream

Apple & pecan strudel- with custard

Mulled wine poached pear with seasonal sorbet (vg)

Hammish johnston cheese board +3

DIGESTIF

Taylors vintage port 7.5

Muscat Beaumes de Venise Carte Or 7.5

Espresso Martini 8.5

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate. A discretionary service charge of 12.5% will be added to your bill