



CHRISTMAS

3 courses 32.95

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

APERITIF

Kir royale- Champagne, creme de mure 8.5

STARTERS

Classic prawn cocktail- bloody marie rose sauce

Duck liver parfait- plum & onion chutney, toast

Salmon rillettes- avocado mousse, cucumber

*Celeriac, hazelnut & truffle soup- home-baked bread
(vegan)*

Mushroom & gruyère tart- rocket, balsamic glaze(v)

MAINS

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

*Slow cooked beef short rib- pancetta, pearl onions,
parmesan mashed potato, port jus*

*Beetroot wellington- roast potatoes, brussel sprouts,
carrots, crispy parsnips, lashings of vegetable gravy (vegan)*

*Pan fried sea bream- butternut squash purée, grilled
artichokes, courgette, beurre blanc*

PUDDINGS

Christmas pudding- brandy butter

Tiramisu

Apple & pecan strudel- vanilla ice cream

Limoncello Sorbet (vegan)

Hammish johnston cheese board +3

DIGESTIF

Ginestet classique Sauternes- 50ml 7.5

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.

Dishes are subject to change in line with daily availability of products.