



# Christmas Day

**£79.99 per person**

Bubbles on arrival

## STARTERS

Delica pumpkin soup, parmesan and sage scone (V) (V OA)

Trio of salmon (gin-cured, rillettes, smoked), capers, beets, crème fraîche GF

Confit duck & ham hock terrine, plum chutney, toast

Truffled mushroom croquettes, aioli, radishes (V)

## MAINS

Roast Hampshire turkey, roasties, pigs in blankets, chestnut stuffing, sprouts and roots, gravy  
Choice of – 8oz fillet or 10oz ribeye, chips or dauphinoise, salad or tenderstem broccoli and a choice of sauce:  
Red wine bordelaise or peppercorn & cognac

Fillet of seabass, fennel and potato cake, shrimp butter sauce GF

Spinach, cauliflower and chestnut Wellington, sprouts and roots, veg gravy (V)

## DESSERTS

Christmas pudding, brandy sauce GF (with notice)

Ferrero Rocher cheesecake, chocolate sauce

Rum and brown sugar glazed pineapple, coconut ice cream GF

-

British cheeses, crackers, grapes

-

Mince pies, chocolate truffles, coffee

**Children under 12 £35 (under 6 £20)**

**Premium package – upgrade to a glass of champagne on arrival and a cocktail of your choice to finish +£15**

**£10 per person deposit is required for all bookings. Full payment due by 30th Nov**

(V) made with vegetarian ingredients (V OA) Vegetarian option available

(V) made with vegan ingredients (V OA) Vegan option available

*Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please discuss with one of the team.*