

festive menu 2021

Lightly spiced butternut squash soup, homemade caraway seeded roll (GF/DF/V)

Smoked salmon, lemon crème fraîche, capers, dill mustard dressing (GF/DF)

Duck liver parfait, red onion jam, crostini (GF)

Carrot and cumin fritters, mango, lime and chilli salsa (GF/DF/V)



Roast Hampshire turkey crown, pigs in blankets,
garlic and rosemary roast potatoes, rich red wine gravy,
bread sauce and all the trimmings (GF/DF)
(festive vegan alternative available)

Pan fried fillet of sea bass, lemon and herb crushed potatoes,
lobster and white wine cream sauce (GF/DF)

Slow cooked blade of beef, creamy mash, red wine jus (GF/DF)

Chickpea, aubergine and red pepper tagine,
sultana and almond cous cous (DF/V)

All served with a selection of seasonal market vegetables



Homemade Christmas pudding, brandy sauce anglaise (GF/DF/V)

Traditional vanilla seed crème brûlée (GF)

Frangipane, pistachio and blackcurrant tart, Dorset clotted cream

Rich dark chocolate terrine, ginger spiced ice cream

two courses £25.50 three courses £29.50

**Dishes are subject to change due to uncertainty in the supply chain.
We may also need to adjust the price.**