



# Christmas

## M E N U



# Starters

## Spiced Pear & Sweet Potato Soup

Root Vegetable Crisps and served with Artisan Bread  
☞ Option Available

## Seared Scallops

Cauliflower & Vanilla Purée, Black Pudding & Pancetta Crumb, Pea Shoot Tendrils and Paprika Oil

## King Prawn & Crab Cakes

Dill Hollandaise

## Ham Hock Rillettes

Smoked Rock Salt, Pickled Dorset Cucumbers and Roasted Garlic Bruschetta  
☞ Option Available

## Wild Mushroom & Wholegrain Mustard Rarebit

on Toasted Sourdough with a Pickle Dressing  
☞ Option Available

# Mains

## Thyme and Bay Roast Turkey

Garlic & Thyme Duck Fat Roast Potatoes, Pigs in Maple Bacon Blankets, Pancetta & Garlic Butter Brussel Sprouts, Mulled Wine Roasted Carrots, Cranberry & Orange Stuffing and White Wine Gravy  
☞ Option Available

## Pan Fried Fillet of Skin On Cod

Steamed Mussels & Clams, Black Garlic & Herb Roasted New Potatoes, Wilted Spinach and a Champagne Cream Sauce  
☞ Option Available

## Caramelised Beetroot & Red Onion Tarte Tatin

Rocket, Goats Cheese & Pomegranate Salad, Herby New Potatoes, Beetroot Crisps and Pomegranate Molasses

## Salmon & Dill Pesto en Papillote

Hollandaise Sauce, Garlic & Lemon Green Beans, Buttery Crushed New Potatoes

## Oven Roasted Pork Belly

Crackling, Apple Purée, Laverstoke Black Pudding, Dauphinoise Potato and a Cider Reduction  
☞ Option Available

## Pink Roasted Barbary Duck Breast

Caramelised Red Chicory, Pickled Blackberries, Roasted Garlic Fondant Potatoes, Red Wine and Blackberry Jus

# Desserts

## Spiced Christmas Crumble

Mulled Wine Sorbet, Vanilla Chantilly Cream or Crème Anglaise  
☞ Option Available

## Black Forest Eton Mess

Salted Caramel Chocolate Truffle Pieces and Boozy Cherries

## Spiced Rum Christmas Pudding Cheesecake

with Caramelised Oranges

## Tiramisu Torte

Baileys Espresso Martini Cream and Brandy Snaps

## Cheese Board

Selection of four Local Cheeses, Celery, Quince Jelly, Fudges Crackers and Balsamic Pickled Onions  
☞ Option Available

Add a Glass of Port **£5**

Two Courses



£32 per person

Three Courses



£45 per person

# Festive Sharing Platter

Turkey, Brie & Cranberry Ciabatta Melts  
Pigs in Maple Bacon Blankets  
Turkey Meatballs with warm Cranberry Dip  
Sage & Onion Stuffing Balls Wrapped in Bacon  
Game Terrine with Crostini & Red Onion Marmalade

**£35 (for 2 people)**