



Christmas Celebration Menu

Butternut squash soup (vg) (gf opt)

beetroot dust, dill cream cheese croute, dried black olive

Faccombe game terrine (gf opt)

cranberry jelly, toasted rye bread

Dill cured salmon gravlax (gf opt)

smoked cod roe, pickled cucumber, gooseberries, capers, toasted sourdough

Hampshire mozzarella (v) (gf)

beetroot purée, pickled beets, basil pesto



Roast breast of free-range turkey (gf opt)

turkey leg bon-bon, cranberry ketchup, chestnut & sage stuffing, celeriac purée, turkey jus

Fillet of River Test trout

smoked bean & fregola casserole

Braised blade of beef (gf opt)

black pudding croquette, beef jus

• Wild mushroom & chestnut wellington (vg)

smoked Applewood & tarragon cheese sauce

*All mains served with garlic roasted potatoes, honey root vegetables,
pigs in blankets, chestnuts & Brussels sprouts*



Rum & raisin terrine (gf)

Frangelico custard

White chocolate panna cotta (gf)

winter berry compôte

Cinnamon & cocoa brownie (vg) (gf)

blood orange sorbet

Port-soaked blue cheese (gf opt)

grapes, quince jelly, crackers

£40 per person

Tables of four to fifty

Monday 28th November - Friday 23rd December

Bookings & pre-orders only.