



Christmas Day

Amuse-bouche (v) (gf)

Jerusalem artichoke soup, white truffle, wild mushroom tortellini (v) (gf opt)

Faccombe game & pistachio terrine, mulled cranberry chutney (gf)

Twice-baked Blue Vinny souffle, candied walnuts, chicory (v)

Bloody Mary shellfish cocktail (gf)

Roasted breast of free-range turkey, cranberry-glazed chipolata,
chestnut & sage stuffing, goose fat roasted potatoes (gf opt)

Faccombe venison loin, caramelised parsnip purée, fondant potato,
wild mushrooms, kale, blackberry jus (gf)

Fillet of halibut, vanilla pomme puree, baby leeks, champagne sauce (gf)

Beef fillet, confit garlic, chargrilled shallot, horseradish croquette, port jus (gf opt)

Smoked butternut squash parcel, spiced rice, celeriac velouté (v)

Christmas plum pudding, brandy butter (gf opt)

Salted caramel chocolate fondant, vanilla bean ice cream (gf)

Cointreau crème brûlée, orange shortbread (gf opt)

Local artisan cheeseboard, winter chutney, crudités, quince jelly (gf opt)

Tea, coffee & petit fours

Vegan menu options available on request