

Christmas party MENU

TO START



ROASTED SQUASH SOUP

With toasted pumpkin seeds and sourdough bread (V) (DF) (GF bread available)

GOATS CHEESE TART

Beetroot tart tatin with caramelised goats cheese and beetroot glaze (V)

HAMPSHIRE GAME TERRINE

With pear chutney and toasted sourdough (GF bread available)

FOREST MUSHROOMS

With spinach & wild mushroom sauce, garlic cream, crumbled Dorset blue Vinny on sourdough bread (GF bread available) (V)

MAINS



TRADITIONAL ROAST TURKEY

Slow roasted Hampshire turkey crown, duck fat roast potatoes, roasted parsnips, buttered sprouts, pigs in blankets, homemade stuffing with Turkey jus (N) (GF,DF available)

VENISON HOT POT

Slow braised venison with herb dumpling, chantenay carrots, parsley and horseradish mash potato (GF,DF available)

PAN SEARED SALMON

Rosemary and thyme roasted new potatoes chantenay carrots, buttered sprouts and bernaise sauce (F) (DF available)

SWEET POTATO PIE

Curried sweet potato, butternut squash and spinach pie served with mash potato, seasonal vegetables and vegan gravy (VG)

DESSERT



TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

BREAD & BUTTER PUDDING

Baileys bread and butter brioche pudding with new forest vanilla ice cream (V)

ARTISAN CHEESE BOARD

*Selection of local and continental cheeses, homemade chutney and biscuits (N) (**Surcharge £3.50**)*

RICE PUDDING

With Armagnac soaked spiced fruit compote (V) (GF)

£25

3 courses / per person

Christmas party MENU

ORDER FORM

TO START	QUANTITY
ROASTED SQUASH SOUP <i>With toasted pumpkin seeds and sourdough bread (V) (DF) (GF bread available)</i>	<input type="text"/>
GOATS CHEESE TART <i>Beetroot tart tartin with caramelised goats cheese and beetroot glaze (V)</i>	<input type="text"/>
HAMPSHIRE GAME TERRINE <i>With pear chutney and toasted sourdough (GF bread available)</i>	<input type="text"/>
FOREST MUSHROOMS <i>With spinach & wild mushroom sauce, garlic cream, crumbled Dorset blue Vinny on sourdough bread (GF bread available) (V)</i>	<input type="text"/>
MAINS	
TRADITIONAL ROAST TURKEY <i>Slow roasted Hampshire turkey crown, duck fat roast potatoes, roasted parsnips, buttered sprouts, pigs in blankets, homemade stuffing with Turkey jus (N) (GF,DF available)</i>	<input type="text"/>
VENISON HOT POT <i>Slow braised venison with herb dumpling, chantenay carrots, parsley and horseradish mash potato (GF,DF available)</i>	<input type="text"/>
PAN SEARED SALMON <i>Rosemary and thyme roasted new potatoes chantenay carrots, buttered sprouts and bernaise sauce (F) (DF available)</i>	<input type="text"/>
SWEET POTATO PIE <i>Curried sweet potato, butternut squash and spinach pie served with mash potato, seasonal vegetables and vegan gravy (VG)</i>	<input type="text"/>
DESSERT	
TRADITIONAL CHRISTMAS PUDDING <i>With brandy sauce</i>	<input type="text"/>
BREAD & BUTTER PUDDING <i>Baileys bread and butter brioche pudding with new forest vanilla ice cream (V)</i>	<input type="text"/>
ARTISAN CHEESE BOARD <i>Selection of local and continental cheeses, homemade chutney and biscuits (N) (**Surcharge £3.50**)</i>	<input type="text"/>
RICE PUDDING <i>With Armagnac soaked spiced fruit compote (V) (GF)</i>	<input type="text"/>

CONTACT FORM

Surname

Name

E-mail Address

Telephone No.

BOOKING FORM (to be filled by Loch&Quay)

Booking Date

Booking Time

Amount Paid

Form of payment

GF – Gluten free | DF – Dairy free | V – Vegetarian | VG – Vegan | N – Contains nuts | F – Contains fish. While every care is taken we cannot guarantee any dish is 100% nut free. Fish may contain small bones. 10% service charge will be added for all parties over 8. A £10 per person deposit is required in advance along with a full pre-order of all food required and any food allergies in order to guarantee your table reservation. Menu available for parties of minimum 6 persons and over.