

Christmas party MENU

STARTERS



SLOW COOKED VENISON, CHESTNUT & SAGE MEATBALLS

Rich tomato, cranberry & Ringwood ale sauce, Topped with melted Tunworth cheese. Crusty bread.

ROASTED CELERIAC, HAZELNUT & TRUFFLE VELOUTÉ

*Crispy bacon lardons & chives.
Toasted ciabatta.*

HOUSE CURED SALMON PASTRAMI

*Fennel & apple remoulade,
Sauce Gribiche, Dill pickles. (GF)*

CRISPY BUFFALO CAULIFLOWER

*Braised lentils, cashew ranch dressing
(VG) (GF)*

MAINS



ROASTED TURKEY CROWN

Crispy roasted potatoes, honey & mustard roasted vegetables, Homemade gravy & all the trimmings. (GF)

ROASTED WINTER VEGETABLE PITHIVIER PARCEL

Layered butternut squash, beetroot & lentils, Wrapped in puff pastry, roasted butternut & truffle puree, Olive oil mashed potato. (VG)

BRAISED BEEF SHORT RIB

Glazed heritage carrots, seasonal vegetables, creamy horseradish mashed potato. (GF)

SALMON EN CROÛTE.

Watercress, dill & cream cheese, wrapped in puff pastry, Buttered new potatoes, Creamed spinach.

DESSERTS



CHRISTMAS PUDDING SUNDAE

Steamed Christmas pudding, brandy cream, vanilla ice cream, Honeycomb crunch, Chantilly cream.

CHEESEBOARD

Local & British cheese selection, Artisan crackers, caramelized onion chutney & grapes. (£3 supplement)

STICKY TOFFEE PUDDING

Rich butterscotch sauce, honeycomb ice cream. (GF)

DARK CHOCOLATE

ORANGE MOUSSE,

Winter berries & raspberry sorbet (VG)(GF)

SELECTION OF PURBECK ICE CREAM & SORBETS

(3 scoops)

£35

3 courses / per person

