



FESTIVE MENU

3 COURSES FOR £38 PER PERSON

Includes a glass of fizz or orange juice

STARTER

Pork and duck liver pate GF option available

apricot and ginger chutney, ciabatta crouton

Isle of Wight tomato and red pepper soup VE GF option available

festive butter, focaccia fingers

Smoked Romsey Chalk Stream trout

potato pancake, dill creme fraiche

MAIN

Roast chicken supreme

sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Spinach, butternut squash and leek crumble VE

romesco sauce, sea salt and thyme roasties, roasted seasonal vegetables, gravy

Roast salmon

fondant potato, confit fennel, pickled onion, lobster granola, bisque sauce

DESSERT

Traditional Christmas pudding VE option available

with brandy sauce

Homemade trifle

Italian sponge, spiced Devon rum, vanilla custard, berries, Chantilly cream

Dark Chocolate torte

caramelised banana, fresh cream

Vegan and gluten free options are available.
Please ask your event organiser for full dietary and allergen information.
Please note, some menu items may change slightly due to supply.
A 12.5% discretionary service charge will be added to the bill.

