

# CHRISTMAS DAY LUNCH

*Please note that we will only have one sitting for Christmas Day Lunch at 12.30pm*

*Pre Booking only*

## STARTERS

**Roast Pumpkin, Carrot and Turmeric soup** (v/g) (g/f)

**Trio of Romsey Chalk stream, “cold smoked trout”,  
“hot smoked” trout, & smoked trout pâté** (g/f)

**Wild Mushroom and Mozzarella Arancini**, basil pesto & truffle oil (v) (g/f)

**Venison Carpaccio** with roast shallots, orange & horseradish (g/f)

**Yuletide Terrine with forcemeat, hazelnuts, sage and cognac**  
with cranberry compote & crisp ciabatta

## MAIN COURSES

**Roast Turkey and cider roasted ham, crispy maris piper roast potatoes,  
sausage & apricot stuffing, “pigs in blankets”, fresh vegetables, pan gravy** (g/f)

**Pan fried fillets of Sea Bass served with a marinère chowder** (g/f)

**½ Lobster thermidor, saffron and crab risotto** (g/f)

**Roast sirloin of English Beef, Yorkshire pudding,  
crispy roast potatoes, fresh vegetables, pan gravy** (g/f)

**Slowly braised Pork Belly,**  
sprouting broccoli, apple puree, pork jus and roast Maris Piper potatoes (g/f)

**Mushroom, spinach, chestnut and potato “Wellington”,  
crispy roast potatoes, roast vegetables, vegetarian pan gravy** (v)

## DESSERTS

**Traditional Christmas Pudding with Brandy Sauce** (g/f is available)

**Sticky Toffee Pudding with Toffee Sauce** (vegan option available)

**Golden layered Salted Caramel Cheesecake**

**Chocolate Truffle Torte topped with a gold dusted Profiterole**

**English cheese board**

**Coffee & mints**

**£70 per person - Children under the age of 12 - £40**

*A non-refundable deposit of £20 per person is required at the time of booking  
Please ask a member of staff for a booking form*