

# CHRISTMAS PARTY MENU

*Available from 1st December until 23rd December*

*Pre Booking only*

## STARTERS

**A smooth, warming winter vegetable soup (v/g) (g/f)**

**Romsey chalk stream Trout rillettes,**  
crisp ciabatta, celeriac remoulade (g/f)

**Potted, slowly cooked, Duck confit,**  
golden beetroot piccalilli, chunky bread (g/f)

**Candy Beetroot, blue cheese, poached pear and chestnut salad,**  
vinaigrette dressing (v) (g/f)

**Chicken and smoked Ham hock terrine,**  
pear chutney, Melba toast

## MAIN COURSES

**Roast breast of Turkey, “pigs in blankets”, sausage meat stuffing,**  
crispy roast potatoes, seasonal vegetables, pan gravy (g/f)

**Slowly braised brisket of Beef,**  
horseradish mash, Thyme roast carrots (g/f)

**Pan seared loin of Cod,**  
crushed new potatoes, long stem broccoli, pea velouté (g/f)

**Roast Salmon,**  
creamed shredded savoy cabbage and pancetta, parmentier potatoes (g/f)

**Full crust Vegan “chicken” and celeriac pie**  
roast potatoes, seasonal vegetables and vegan gravy (v/g)

## 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**

**Three Courses £25 or Two Courses £21 per person**

*A non refundable deposit of £5 per person is required at time of booking*

*Please ask for a booking form from a member of staff*