



Festive Menu

Three Courses £39

French Onion Soup, Gruyère Cheese

Potted Chalk Stream Trout, Pickled Cucumber & Capers, Toast ^{GFA}

Wild Boar Pâté, Apple Cider Chutney, Toasted Brioche ^{GFA}

Grilled Goats Cheese, Waldorf Salad, Pickled Pear, Balsamic ^{v/GF}

Traditional Roast Turkey ^{GFA}

Chipolata 'n Bacon, Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables

Pan Seared Fillet of Hampshire Venison ^{GFA}

Vanilla & Lime Jus, Parsnip Mashed Potatoes, Toasted Pine Nuts

Pan Roast Rump of Lamb ^{GFA}

Ratatouille, Potatoes Dauphinoises, Rosemary Jus

Supreme of Salmon ^{GF}

Sauce Veronique, Mashed Potatoes, Spinach

Chestnut Mushroom, Butternut Squash, Brie & Cranberry Wellington ^v

Spinach & Mushroom Velouté, Baby Potatoes

Spiced Baileys & Orange Bread & Butter Pudding, Custard

Belgian Chocolate Truffle, Kirch & Cherry Compote, Cherry Sorbet

Pecan & Maple Tart, Salted Caramel Ice cream

Mulled Crème Brûlée ^{GF}

Cheese; Wookey Hole Cave Aged Cheddar, Barkham Blue & Isle of Wight Brie
Crackers, Apricot & Apple Chutney

GFA, Gluten Free Available

PRE-ORDER REQUIRED. The menu is available from Monday November 25th to Tuesday December 24th inclusive.

Non-Refundable Deposit £10 per person. Minimum 4 guests. A discretionary 10% service charge is added to the bill.