

# December Festive Menu

2 courses £30

3 courses £35

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Pheasant Pâté, Cranberry Chutney, Toasted Brioche

Smoked Salmon & Mackerel GF/DF

Beetroot, Walnut Salad, Lemon & Horseradish Dressing

Grilled Goats Cheese, Lentil & Root Vegetable Compote, Balsamic Dressing V/GF

Twice Baked Watercress & Spinach Soufflé, Parmesan Sauce V

Warm Confit Duck Salad, Cranberry & Orange Vinaigrette GF/DF

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Traditional Roast Turkey

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

Pan Roast Loin of Hampshire Venison

Dauphinoise Potatoes, Greens, Blackcurrant & Roast Hazelnut Jus

Tournedo of Beef

Roast Garlic Mashed Potatoes, Greens, Bourguignonne Sauce

Supreme of Salmon GF

Spinach, Winter Vegetable Chowder

Leek, Stilton & Chestnut Stuffed Portobello Mushroom, Warm Potato Salad V/GF

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Steamed Butterscotch & Treacle Pudding, Custard

Baileys Crème Brûlée GF

Dark Chocolate Truffle, Raspberry Coulis

Spiced Plum & Apple Crumble, Vanilla Ice Cream GF

Pecan & Toffee Tart, Honeycomb Ice cream

Gluten Free Sauce options are available on request.

The menu is available from Monday November 27<sup>th</sup> to Sunday December 24<sup>th</sup> inclusive.

**PRE-ORDER ONLY. Deposit £10 per person**