

CHRISTMAS MENU 2023

2 Course £32 | 3 Course £40

STARTER

Roast Parsnip & Apple Soup *GFO*
Crusty Bread (V option)

Duo of Smoked Salmon *GFO*
Smoked Salmon, Smoked Salmon Pate, Capers, Brown Bread

Chicken, Bacon & Basil Terrine *GFO/ DF*
Dressed Leaves, Plum Chutney, Toasted Croutes

MAIN

Roulade of Turkey *GFO / DFO*
Cranberry Gravy, Roast Carrots & Parsnips, Tender Stem Broccoli, Pommes Dauphinoise

Confit of Duck Leg *GF / DFO*
Cherry & Red Wine Jus, Braised Red Cabbage, Braised Fennel, Pommes Dauphinoise

Pan Seared Salmon *GF / DFO*
Hollandaise Sauce, Crushed New Potatoes, Spring Onion & Dill Potato Cake, Wilted Greens

Cranberry Nut Roast (V) *OPTION*
Carrot & Parsnips, Tender Stem Broccoli
Pommes Dauphinoise (OR Crushed New Potatoes, Spring Onion & Dill Potato Cake (V))

PUDDING

Chocolate Orange Mousse *GF* (V)
Orange Sorbet

Lemon Posset *GF*
Mulled Berries

Christmas Pudding
Brandy Sauce, Sweet Plum Chutney

Applegarth Cheeseboard *GFO*
Winslade, Old Winchester, Colston Bassett Stilton, Biscuits, Quince Chutney, Apple & Grapes

GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option / (V) **Vegan**

OPTIONAL SERVICE CHARGE 12.5%

Please enquire about allergens on our menu and if you have any special dietary requirements. We are very grateful for any feedback.