



# CHRISTMAS DAY

- Set Menu -

£100.00 per person



## Starters

Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg) (415Kcal)

Hampshire venison carpaccio, celeriac & apple rémoulade (276Kcal)

Baked South Coast scallops in the shell, samphire, clementine & garlic butter (292Kcal)

Heritage beetroot salad, goat's curd, truffle & radicchio salad (v) (388Kcal)

## Mains

*All served with double egg Yorkshire puddings, goose fat roast potatoes,  
Brussels sprouts, crushed roots, maple roast parsnips, gravy (707Kcal)*

Crown of English turkey, maple roast Dingley Dell gammon,  
Gressingham duck breast, pigs in blankets, redcurrant jelly (1077Kcal)

West Country 28 day aged sirloin of beef, pigs in blankets, horseradish sauce (722Kcal)

Pan roast turbot on the bone, Jerusalem artichoke, Scottish girolles, samphire (566Kcal)

Wild mushroom & beetroot Wellington, Jerusalem artichoke purée,  
rainbow chard, red onion gravy (vg) (918Kcal)

Driftwood goat's cheese & pear salad, heritage beetroot, samphire, winter leaves (v) (551Kcal)

Gressingham duck Wellington, parsnip purée, Scottish girolles, sea purslane (763Kcal)

## Puddings

Christmas pudding, brandy butter ice cream (v) (415Kcal)

Apple, fig & chestnut crumble, lemon thyme custard (v) (335Kcal)

Salted chocolate, hazelnut & Kirsch cherry mousse (v) (410Kcal)

Lemon thyme posset, almond shortbread (vg) (743Kcal)

Long Clawson Stilton, quince jelly, celery, seeded crispbreads (v) (464Kcal)



# CHRISTMAS DAY

- Youngsters Menu -



*£50.00 per child up to 10yrs*

## *Starters*

Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg) (207Kcal)

Chicken liver parfait, toasted brioche, onion chutney (342Kcal)

Breaded hake goujons, tartare sauce (473Kcal)

Lemon & parsley hummus, crudites, toasted flatbread (v) (375Kcal)

## *Mains*

*All served with double egg Yorkshire pudding, goose fat roast potatoes, Brussels sprouts, crushed roots, maple roast parsnips, gravy (256Kcal)*

Crown of English turkey, pigs in blankets, redcurrant jelly (548Kcal)

West Country 28 day aged sirloin of beef, pigs in blankets, horseradish sauce (382Kcal)

Pan roast Hampshire ChalkStream trout,  
Cornish new potatoes, samphire & sea beets (214Kcal)

Wild mushroom & beetroot Wellington, Jerusalem artichoke purée,  
rainbow chard, red onion gravy (vg) (459Kcal)

## *Puddings*

Christmas pudding, vanilla ice cream (v) (415Kcal)

Apple, fig & chestnut crumble, lemon thyme custard (v) (335Kcal)

Salted chocolate, hazelnut & Kirsch cherry mousse (v) (410Kcal)

Lemon thyme posset, almond shortbread (vg) (743Kcal)

Long Clawson Stilton, quince jelly, celery, seeded crispbreads (v) (464Kcal)

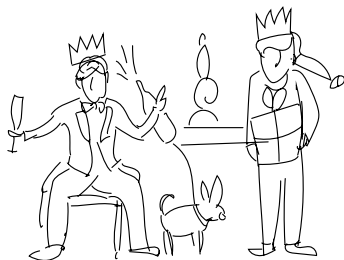
*We're proud to be championing British farmers and producing fresh food sustainably.*

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance.  
As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply.



# CHRISTMAS PARTY

- Set Menu -



£38.00 per person

## Starters

Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg) (415Kcal)

Ox cheek & blue cheese croquettes, cumberland sauce (356Kcal)

Spiced fregola salad, purple sprouting broccoli, rainbow chard, cranberries, walnuts (vg) (327Kcal)

## Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnips, pig in blanket, cranberry sauce, gravy (956Kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1050Kcal)

Pan roast seabass, Cornish new potatoes, rainbow chard, samphire, Champagne butter sauce (480Kcal)

Devon crab & scallop tagliatelle, chilli, dill, lemon (935Kcal)

Parsnip & celeriac nut roast, purple sprouting broccoli, crushed roots (vg) (642Kcal)

## Puddings

Christmas pudding, brandy butter ice cream (v) (415Kcal)

Apple, fig & chestnut crumble, lemon thyme custard (v) (335Kcal)

Dark chocolate brownie, toasted hazelnuts, golden raisins, vanilla ice cream (vg) (452Kcal)

Spiced winter fruit Bakewell, clotted cream (v) (436Kcal)

Long Clawson Stilton, quince jelly, celery, seeded crispbreads (v) (464Kcal)



# CHRISTMAS PARTY

- Sides -



*For the Table*

Pigs in blankets (521Kcal) £5.00

Truffled cauliflower cheese (549Kcal) £5.00

Maple roast heritage squash (264Kcal) £5.00

Maple roast heritage carrots (356Kcal) £5.00

Yorkshire puddings, braised ox cheek gravy (349Kcal) £5.00

Cornish Camembert 'bites,' cranberry slaw (423Kcal) £5.00

Pork, apple & leek stuffing (447Kcal) £5.00



*Scan to view all our festive menus*

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When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance.

As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply.

An adult's recommended daily calorie allowance is 2,000 kcal.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.



# CHRISTMAS PARTY

- Youngsters Menu -



*£20.00 per child up to 10yrs*

## *Starters*

Roast cauliflower soup, toasted sourdough (vg) (261Kcal)

Lemon & parsley hummus, crudités, toasted flatbread (234Kcal)

Haddock, cheddar & parsley fish cake, tartare sauce (393Kcal)

Ham hock, chestnut & cranberry terrine, sourdough (355Kcal)

## *Mains*

Crown of English turkey, goose fat roast potatoes, crushed winter roots, cauliflower cheese, pig in blanket, cranberry sauce, gravy (478Kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, cauliflower cheese, pig in blanket, horseradish sauce, gravy (525Kcal)

Battered haddock & chips, garden peas, tartare sauce (616Kcal)

Macaroni cheese (vg) (471Kcal)

## *Puddings*

Christmas pudding, vanilla ice cream (v) (415Kcal)

Apple, fig & chestnut crumble, vanilla ice cream (v) (223Kcal)

Dark chocolate brownie, vanilla ice cream (v) (270Kcal)

Lemon posset, almond shortbread (vg) (309Kcal)

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# CHRISTMAS PARTY

- Sharers -



*Serves 6 people sharing*

Baked Cornish Camembert, cranberries, walnuts, pistachios,  
toasted sourdough (v) (2214Kcal) £40.00

Beetroot hummus, lemon & parsley hummus, red & white chicory, celery,  
Little Gem lettuce, radishes, toasted sourdough (vg) (2301Kcal) £30.00

Turkey, apricot & pistachio Scotch eggs, pig in blanket sausage rolls,  
crackling, English mustard, HP brown sauce (3416Kcal) £37.50



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# CHRISTMAS PARTY

- Drinks -



*Add a festive drinks package.  
Perfect for larger standing parties*

Prosecco reception  
From £6.55 per person

Buckets of beer  
From £63.00

Bubbles & Champagne  
From £32.75



*Add a festive wine package*

Per person

Includes a glass of Tempio Prosecco DOC on arrival  
and half a bottle of Morandé Colección Privada Sauvignon Blanc  
or Bodega Norton Finca La Colonia Colección Malbec  
£22.00