

## CHRISTMAS PARTY MENU

*Available throughout December*

**Lunch** 3 Course Meal – Monday to Sunday **£34.95**

**Dinner** 3 Course Meal - Monday to Thursday **£39.95**

**Dinner** 3 Course Meal – Friday to Sunday **£44.95**

### Starters

Spiced Lentil & Butternut Squash Soup, Basil & Chestnut Pesto, Freshly Baked Bread **V**

Chicken, Smoked Ham Hock & Pistachio Terrine, Romsey Watercress Aioli, Hoxton Sourdough Ciabatta

Romsey Chalk Stream Hot Smoked Trout, New Potato, Horseradish Crème Fraiche, Caviar **[GF]**

Heritage Tomato & Buffalo Mozzarella, Toasted Pine Nuts, Winter Truffle Vinaigrette **VG**

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### Mains

Butter Roast Breast of Norfolk Turkey, Cranberry & Orange Stuffing, Pigs in Blankets,  
Duck Fat Roast Potatoes, Seasonal Vegetables

Slow Cooked British Beef, Tomato, Garlic, Pancetta & Olives, Creamed Pipers,  
Seasonal Vegetables, Rich Red Wine Jus **GF**

Pan Fried Fillet of Sea Bass, Rosti Potato, Lemon Dressed Watercress, Mussel, Saffron & Orange Sauce **GF**

Roast Aubergine Tart-Tatin, Slow Roast Isle of White Tomatoes, Lemon, Basil & Garlic Gremolata **V**

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### Desserts

Traditional Christmas Pudding, Brandy Sauce, Redcurrants **VG**

Chocolate Panettone Bread & Butter Pudding, Spiced Orange Custard

Biscoff Cheesecake, Gingerbread Crumb, Honey & Lemon Gel

Selection of Italian & British Cheeses, Fig & Honey Chutney, Celery, Grapes & Biscuits **[GF]**

V – Vegan    VG – Vegetarian    GF – Gluten Free    [GF] - Can be made gluten-free on request

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.

Service charge 10% will be added to the Final Bill.

\*Christmas Party Menu only applicable for bookings of 8 or more people. Pre order required in advance of booking date.