



Parsnip & chestnut soup (VG.,GF,V)

Chive yoghurt

Honey truffled goats cheese (V)

Rolled in herb gremolada , duo of beetroot, toasted pine nuts

Chicken, bacon & apricot terrine(GF)

Tarragon mayonnaise

Gin cured salmon gravlax (GF)

Fennel remoulade

Traditional roast turkey

Roast potatoes, pigs in blankets, cranberry & sausage meat stuffing, honey roasted carrots & parsnip,

Brussels sprouts with crispy panchetta, jus

Pan fried sea bream fillet(GF)

Chorizo & basil potato cake, roasted red peppers, spinach, warm curried cream

Slow cooked pork belly (GF)

Garlic mash potato, apple & pear chutney, crispy kale, red wine jus

Wild mushroom & leek risotto (V, VG)

Crispy leek with tarragon oil

Green apple mousse

Meringue drops, blueberry gel

Dark Chocolate tart

Raspberry gel, raspberry compote,

Traditional Christmas pudding

Brandy custard

Selection of local cheeses (GFA,NUTS) (£2 supplement)

New Forest ale chutney, grapes, celery, walnuts & crackers

Tea, coffee and warm mince pie

2 courses £35.95

3 courses £39.95