

CHRISTMAS PARTY MENU

STARTERS

Curried parsnip soup

with a chickpea & carrot bhaji and cucumber pickle (pb/df/gf)

Hampshire ham hock terrine

with sauce gribiche and toasted sourdough (df)

Crab & mussel tagliolini

with razor clams & brown shrimp, glazed Old Winchester cheese, purple sprouting and chives

Pear & beetroot carpaccio

with endive & black pepper tofu, piccalilli and toasted millet bread (v/df/gf)

MAINS

Roasted Usk Vale turkey breast

with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

Pan-seared venison

topped with a hazelnut crumb. Served with venison bon bon, baked potato terrine, roasted pumpkin purée, pickled cherries and an orange sauce

Roasted bream fillet

with citrus braised fennel, roast purple sprouting broccoli and topped with toasted almonds (df/gf)

Spiced pumpkin tart

with cavolo nero, goat's curd, raisin and red cabbage purée (v)

PUDDINGS

Fuller's Black Cab Christmas pudding

with Fuller's brandy butter ice cream and London Porter jam (v)

Ashley Palmer-Watts chocolate mocha torte

with a chocolate crumb and Fuller's orange sorbet (v)

Plum tart

topped with crumble, vanilla, star anise, cinnamon and Oatly creamy oat fraiche (pb)

Riesling carrot cake

baked with sultana & Riesling purée, sugared walnuts, white chocolate icing and Fuller's orange sorbet (v/gf)

2 course £28.95pp | 3 course £32.95pp



Allergen / Nutritional

If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.
(v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (gfo) gluten free option

