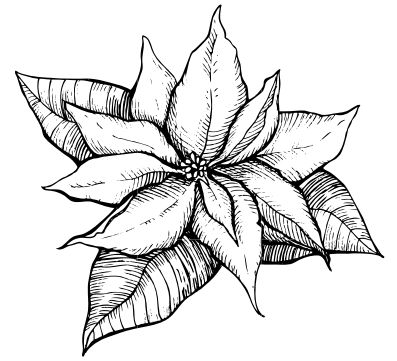




Christmas Day 2019



A glass of Moët Chandon on arrival

Canapés

Starters

Roasted vine tomato Bloody Mary soup with seeded brown roll

Searred scallops bacon mornay on wilted spinach

or

Oriental crispy duck watercress and watermelon salad

or

Our own cured gravalax with pickled beetroot and king prawns and gurkin mayo

or

Wild mushroom risotto with parmesan crisp

Mains

Hampshire roasted turkey breast with duck fat roast potatoes, pigs in blanket, sage & onion pork stuffing

or

Fillet steak tournedos rossini on a crouton with duck liver pate and truffle maderia sauce

or

Whole Cornish Dover sole (on or off the bone) with caper butter sauce

or

Ratatouille and fresh basil crepe au gratin

All mains served with fresh vegetables of the day

Sweets

Homemade Christmas pudding with brandy sauce

or

Steamed chocolate and orange pudding with chocolate sauce and vanilla custard

or

Vanilla infused panna cotta with fruit rumtopf

Glass of Muscal de Beaumes de Venise - France

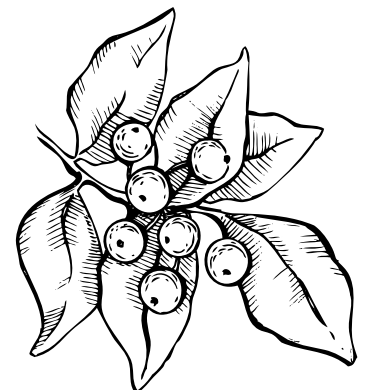
Help yourself to the selection of cheeses with onion chutney & biscuits

Glass of old English port

Coffee & Champagne truffle

Homemade mince tart

£155 per head
Service charge 10%



Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.