

# CHRISTMAS MENU 2025

## 2 Courses £34PP or 3 Courses £42PP

For private dining options please contact Tanya on 01488 648757 Pre-orders must be received 7 days prior to the event

#### STARTER

Caramelized Parsnip & Coconut Soup, parsnips bhajis, toasted bread & butter VE, G, GFA

Cured Salmon, buttermilk & horseradish sauce, pickled cucumber, baby radish, salmon rillette, toasted bread F, M, G, GFA, SD

Oxtail Croquette, Guinness braised pig cheek, broccoli puree, caramelized onion, pickled fennel salad E, M, G, SD

Mushroom Arancini, marinara sauce, pesto aioli, dehydrated tomato, parmesan tuile CE, V, E, M, N, G, SD

Glazed Pork Belly Bites, sweet potato puree, Brussel sprout slaw, sunflower seeds, red wine jus M, GFA, CE, SD, MU

### MAIN

Slow Roasted Turkey Breast, all the trimmings, pork & cranberry stuffing G, M, GFA, SD, CE

Pan Fried Duck Breast, Dauphinoise potato, artichoke purée, kale roasted baby carrots, orange gel, jus M, GFA, G, SD

Italian Beef Rump Steak\*, homemade basil pesto, sundried tomato, rocket & parmesan salad, pine nuts, crostini M, G, GFA, N, SD

\*Medium rare unless specified otherwise

Roasted Halibut, wild mushroom risotto, buttered spinach, girolles, crispy mushroom M, F, GFA, SD, CE

Sweet Potato Wellington, truffle & porchini puree, roasted carrots, butternut squash, truffle jus VE, SD, CE

#### DESSERT

Christmas Pudding, traditional steamed pudding, custard G, E, M, V

Chocolate Delice, candied spiced pecan, chocolate soil with coca nibs, clementine gel, candied orange E, M, N, V

Gingerbread Spiced Crème Brûlée, vanilla shortbread E, M, G, V

Vegan Apple & Cranberry Crumble, vegan vanilla ice cream, vegan crumb N, VE

Queens' Cheeseboard\*, Dorset smoked cheddar, French brie, Stilton blue, red onion marmalade, grapes, crackers M, G, SD, V

\*Supplement of £2.00 per person

Please note for those dining with us we will include an optional 10 % service charge.

Please ask us to remove it if required. Thank you.

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES
V: VEGETARIAN / VE: VEGAN / G: GLUTEN / GFA: GLUTEN FREE OPTION AVAILABLE
C: CRUSTACEANS / CE: CELERY / M: MILK / E: EGGS / F: FISH / P: PEANUTS / L: LUPIN
MO: MOLLUSCS / MU: MUSTARD / N: NUTS / S: SOYA / SD: SULPHITES / SE: SESAME