



FESTIVE MENU

AVAILABLE FROM MONDAY 30TH NOVEMBER

BY PRIOR ARRANGEMENT ONLY

2 COURSES £35 OR 3 COURSES £40

PARMESAN CRISPS, *smoked paprika & cracked black pepper*

HONEY GLAZED COCKTAIL SAUSAGES

GARLIC & HERB MARINATED OLIVES

STARTERS

ROAST PARSNIP SOUP, *parsnip crisps & curry oil, artisan bread*

DUCK & CHICKEN LIVER PARFAIT, *caramelised onion jam & melba toast*

LOCH DUART SMOKED SALMON, *horseradish crème fraîche, treacle bread*

GARLIC WILD MUSHROOMS, *toasted sourdough, crispy Beechwood hen's egg & truffle oil*

FILLET OF BEEF CARPACCIO, *rocket & Parmesan salad, chilli, lime & rosemary dressing*

WINTER SALAD, *Laverstoke Park mozzarella, clementine, pomegranate, radish, spring onions, chives, crispy kale & balsamic*

MAINS

ROAST NORFOLK TURKEY BREAST, *sausage & apricot stuffing, pigs in blankets, roast potatoes, bread sauce, red wine jus*

CONFIT CREEDY CARVER DUCK LEG, *black olive & tomato ragu, potato gnocchi*

VENISON PAVÉ, *'Koffman cabbage,' smoked streaky bacon, buttery mash & game jus*

GARDEN ROSEMARY & POTATO PITHIVIER, *honey roast parsnips, sautéed sprouts, caramelised onion & soy 'gravy'*

8OZ CHARGRILLED 30 DAY DRY AGED RIB-EYE, *triple cooked skin on chips, confit tomato, grilled mushroom, bone marrow crumb & peppercorn sauce*

PAN FRIED LINE CAUGHT SEABASS, *lemon & herb pearl barley, brussel tops, caviar cream sauce*

All mains are served with sautéed brussel sprouts & chestnuts & braised red cabbage

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING, *brandy custard & redcurrants*

SPICED APPLE & PEAR CRUMBLE, *vanilla ice cream*

CHOCOLATE MARQUISE, *orange segments, orange oil, sesame tuille*

LEMON & MASCARPONE SORBETTO, *candied lemon, pistachio biscotti & pickled hedgerow berries*

HONEY & LAVENDER CRÈME BRÛLÉE, *ginger shortbread*

CHEESEBOARD, *a selection of English cheese served with celery, grapes, pear chutney & biscuits*

COFFEE & PETIT FOURS