



# Chef's selection Christmas Menu

3 course £55.00 per person

START THE CELEBRATIONS WITH A FESTIVE APERITIVO

Glass of Prosecco £6.30 | Festive Cocktail £8.75

## TO START

Hand dived scallop, pomme purée and Champagne sabayon (gif)

Jerusalem artichoke soup and shaved truffle (pb) (gif)

Salmon beetroot gravadlax, brown crab mayonnaise, white crab, apple, celery & micro herb salad

Venison carpaccio, crispy parsnips beignets, pickled berries, shallots and Old Winchester (gif)

## MAIN COURSE

Mushroom & Stilton Pithivier, mashed potato, cavolo nero and white Burgundy sauce (v)

Fillet of beef Wellington, dauphinoise potato, sprouting broccoli and Madeira jus

Pan fried halibut, lobster and shellfish risotto

Roast turkey, with pork & sage stuffing, pig in a blanket, rosemary potatoes,  
root vegetables, sprouts, cranberry sauce and gravy

## TO FOLLOW

Brioche bread & butter pudding with white chocolate (v)

Chocolate & salted caramel fondant, Florentine biscuit and clotted cream (v)

Christmas pudding with brandy sauce (v)

Cheese board of Wigmore, Lancashire Bomb, Sussex Blue, chutney, grapes and biscuits (v)

## TO FINISH

Coffee and Truffles (v) (gif)

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.