



## Christmas Day Menu

### *Chef's Canapés*

#### Starters

**Curried lentil, parsnip & apple soup**, baked ciabatta & whipped butter

**Smoked Chalkstream trout terrine**, trout roe, toasted sourdough & charred lemon

**Roasted crown of Ovington wood pigeon**, roasted cauliflower puree, black pudding bon – bon

**Twice baked gruyere cheese & chive soufflé**, pickled beetroot, rocket & raw apple salad

### *Palate Cleanser*

#### Mains

**Roasted breast of British turkey**, Chefs sage & onion stuffing, pigs in blankets, smoked bacon & chestnut sprouts, crispy roast potatoes, medley of vegetables, cranberry compote & bread sauce

**Rolled brisket of Hampshire beef**, beef dripping roast potatoes, medley of vegetables, cauliflower cheese, bone marrow & rosemary jus

**Pan seared fillet of brill**, shrimp & tarragon butter, sauteed jersey royal potatoes, roasted provincial vegetables

**Roasted cauliflower, spinach, cheese & chestnut pithivier**, crispy roast potatoes, seasonal vegetables & rich red wine gravy

#### Desserts

**Classic Christmas pudding**, brandy sauce, Jude's rum & raisin ice cream, brandy snap tuile

**Raspberry & pistachio Millefeuille**, raspberry foam & pistachio brittle

**Rich dark & white chocolate torte**, roasted hazelnuts & salted caramel sauce

**Trio of local cheeses**, homemade fig & date chutney, apple, grapes & a selection of crackers

**£95 per person**

