

## CHRISTMAS DAY LUNCH MENU

### STARTERS

Celeriac & Cauliflower Soup,  
*Roasted Hazelnut Crumb, Truffle Oil (V)\**

Seared Scallops,  
*Chestnut Velouté, Green Apple Matchsticks,  
Pancetta, Hampshire Watercress\**

Beef Fillet Carpaccio,  
*Saffron Aioli, Caper Berry, Parmesan,  
Rocket, Ciabatta Crisps \**

Whipped Goats Cheese,  
*Pickled Heritage Beetroot,  
Balsamic Caviar, Fennel Flute (V)\**

### REFRESHER

Champagne Refresher

### MAINS

Butter Roast Turkey Breast & Leg,  
*Chestnut & Cranberry Stuffing,  
Pigs in Blankets, Duck Fat Roast Potatoes\**

Roast Rib of Aged Hampshire Beef  
& Yorkshire Pudding,  
*Duck Fat Roast Potatoes, Beef Gravy\**

Red Cabbage Crusted Halibut Fillet,  
*Parsnip & Carrot "Anna Potato"  
Asparagus, Beetroot Gel\*(V)*

Porcini Mushroom, Ricotta & Spinach Pithivier,  
*Violet Potato Puree,  
Garlic Milk Foam, Truffle Oil\*(V)*

Please Note: All main dishes are served with a  
selection of seasonal vegetables

### DESSERT

Traditional Christmas Pudding,  
*Brandy Sauce, Redcurrants\**

Traditional Bread & Butter Pudding  
with Italian Twist,  
*Crème Analgise & Vanilla Ice Cream*

Assiette of Chocolate,  
*Nemesis, White Chocolate Panna Cotta,  
Dark Chocolate Sorbet, Meringue Crumb*

Selection of Locally Made Ice Creams & Sorbets\*

Cheese Selection of British &  
Continental Cheeses,  
*Celery, Grapes, Biscuits & Chutney*

**£90 per person**

\*Available Gluten Free • (V) denotes vegetarian dish  
A 10% service charge is added to the final  
bill for groups of 6 or more