

Christmas Day

12 noon - 4.00pm

Take the stress out of cooking at home this Christmas and let us do all the hard work for you.



£75 PER PERSON



AMUSE BOUCHE

Cepe and porcini velouté with fresh truffle

STARTERS

Twice baked truffled
savarin soufflé
pickled girolles and golden raisins

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Venison tartare
beetroot, blackberries
and sherry

Confit duck and
foie gras terrine
brioche loaf and
clementine chutney

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Lobster thermidor
fennel and chervil

MAINS

Traditional roast turkey
dripping potatoes
and seasonal trimmings

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Almond crust halibut
chilli ginger bisque,
saffron potatoes and pak choi

Roast rib of beef
dripping potatoes,
Yorkshire pudding
and seasonal vegetables

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Wild mushroom wellington
madeira jus

PALATE CLEANSER

Amaretto and cranberry sorbet

PUDDINGS

Rum baba
toffee apple, popcorn,
vanilla and Calvados

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Chocolate tart
orange sponge and Grand Marnier

Warm parkin
white chocolate and honeycomb
parfait, hazelnut praline

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Christmas pudding cheesecake
brandy snap and rum raisin ice cream

Selection of English and Hampshire cheese
crackers and chutney
(£3.50 supplement)

PETIT FOURS

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £30 per person is required at the time of the booking. 100% of the deposit is non-refundable. Pre-orders must be received 10 days prior the date of the event.