



Christmas Celebration Menu

Wild mushroom velouté (vg) (gf opt)

Truffle cream, parmesan & porcini grissini

Chicken liver parfait (gf opt)

Onion jam, melba toast, torched plum

Loch Duart Salmon rilette (gf opt)

Smoked salmon, pickled capers & cucumber, soda bread

Beetroot & goats cheese salad (vg) (gf)

beetroot & port puree, baby beetroot, goats cheese mousse, toasted walnuts, reduced balsamic



Roast Breast of Free-Range Turkey (gf opt)

bacon wrapped chipolata, cranberry sauce, sausage & sage stuffing, celeriac purée, turkey jus

Roast Cornish cod (gf)

Savoy cabbage, dill cream sauce

Braised Stokes Marsh Farm shin of Beef (gf opt)

roast shallot, black pudding croquette, pastry crisp, beef jus

Twice baked Old Winchester cheese souffle (vg)

Triple cooked parsnips, chive cream sauce, watercress & crispy shallot salad

*All mains served with garlic roasted potatoes, honey roasted roots,
brussel sprouts & chestnuts*



Christmas pudding crumble tartlet

Brandy crème Anglaise

Honey crème brûlée (gf opt)

Lavender shortbread

Baileys chocolate torte (vg) (gf)

Chantilly cream, candied pecans, sherry
caramel

Quickes's mature cheddar &

Croxtton Manor stilton (gf opt)

Pear chutney & rosemary biscuits

£40 per person

Monday 27th November - Saturday 23rd December

Bookings & pre-orders only.