

## festive dinner menu 2019

Cream of mushroom soup with homemade truffle bread

Tian of hot smoked Chalk Stream trout,  
lemon creme fraiche and pickled cucumber

Warm salad of smoked chicken, glazed fig,  
candied beetroot and mixed leaves

Traditional prawn cocktail with Atlantic and King prawns,  
Marie Rose sauce and baby gem



Roast Hampshire turkey, pigs in blankets,  
roast potatoes, bread sauce and all the trimmings  
(Festive vegan alternative available)

Pan fried fillets of hake, tapenade crushed potatoes, dill cream sauce

Slow cooked feather blade of beef creamy mash, red wine jus

Tagine of aubergine, with black olive tapenade and preserved lemon

*All served with a selection of seasonal market vegetables*



Homemade Christmas pudding, brandy sauce à l'anglaise

Traditional vanilla seed crème brûlée

Rich dark chocolate terrine with Baileys cream sauce

Baked blueberry and vanilla cheesecake with raspberry sorbet

### three courses £31.50

Sample menu only- may be subject to slight changes  
Menu available Monday – Saturday, 25<sup>th</sup> November - 28<sup>th</sup> December