

festive dinner menu – no gluten

Smoked salmon cannelloni
avocado salsa

Warm smoked chicken, raspberry and nectarine salad

Cream of lightly spiced butternut squash soup
gluten free bread

Lymington crab on gluten free toast, saffron aioli



Roast Hampshire turkey, roast potatoes,
gluten free bread sauce and all the trimmings

Wild mushroom stroganoff

Oven roasted halibut, new potatoes, buttered leeks, crab bisque sauce

Slow cooked shoulder of lamb, creamy mash, redcurrant jus

All served with a selection of seasonal market vegetables



Homemade Christmas pudding, brandy sauce à l'anglaise

Selection of local cheeses, grapes, celery, gluten free biscuits, ale chutney

Traditional vanilla seed crème brûlée

Conference pear poached in mulled wine
vanilla ice cream

three courses £29.50

First draft of menu only.

Menu available Monday – Saturday, 27th November - 30th December