

CHRISTMAS MENU 2025

INFORMATION

Thank you for your Christmas booking enquiry, we look forward to welcoming you. Our Christmas menu below will be served from 1st-23rd December (Mon - Fri only) lunch and dinner and will be available to parties from 2 to 32 people.

PRE-ORDERS

Please note that all bookings for the Christmas Party menus regardless of size will require a full pre-order no later than 7 days in advance of your booking.

PAYMENT

For all bookings a £10 per person deposit is required to secure your booking. The balance is paid on the evening and will be charged to one card. Please note there is a 12.5% discretionary service charge levied to all Christmas bookings, this is added to the final bill on the day of your booking.

ALLERGIES

Please make us aware when submitting your pre-orders of any allergies for any guests.

CANCELLATIONS

Any tables, groups or guests cancelling less than 48 hours before the day of their booking will have their deposit withheld.

CHRISTMAS MENU £49.95 PER PERSON

STARTERS

Roasted Parsnip & Apple Soup *VG*Toasted Hazelnuts, Chive Oil

Hampshire Venison Carpaccio Pickled Mushrooms, Truffle Aioli, Crispy Shallots

Beetroot Cured Chalk Stream Trout Horseradish Cream, Dill Blinis, Trout Caviar

Twice-Baked Cropwell Bishop Soufflé Candied Pecans, Pear, Watercress

MAINS

Turkey Breast, Roast Potatoes, Chestnut Stuffing Pigs in Blankets, Carrots & Sprouts, Cranberry Jus

Pan Roasted Stone Bass, Samphire Roasted Salsify Purée, Champagne Velouté

12 hour Braised Feather Blade of Beef Celeriac Fondant, Chopped Spinach Confit Garlic & Thyme Jus

Butternut Squash & Sage Lattice **VG**Cranberry Relish, Brussel Tops,
Root Vegetable Crisp, Thyme Cream Sauce

DESSERTS

Traditional Christmas Pudding Brandy Anglaise, Redcurrant Compote

Dark Chocolate & Orange Delice VGCointreau Cream, Candied Zest, Hazelnut Crumb

Baked Vanilla Cheesecake Mulled Wine Poached Pear, Spiced Crumble

The Chesil Cheese Selection, Award Winning British Cheese, Quince Paste, Sourdough Crackers