



CHRISTMAS DAY 2024

TO START

Confit Trout

Fennel, buttermilk, cuttlefish cracker, fig leaf oil

Corn fed chicken, goose liver & duck terrine

Prune ketchup, celeriac remoulade, toasted brioche

Pumpkin and miso tofu cannelloni

Romesco sauce, puffed rice, togarashi spiced crumb

Butternut soup, sweet pumpkin granola (vg)

Multi seeded roll

TO FOLLOW

Roast turkey breast

All the trimmings, stuffing, pigs in blanket, Yorkshire pudding, turkey gravy

Roast aged sirloin of beef

All the trimmings, Yorkshire pudding, beef gravy

Squash, mushroom and quinoa pithivier

All the trimmings, truffled cream sauce

Monkfish & langoustine tail

Goan fish curry, lemon grass, shaved coconut, lime sushi rice

*Hand*PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



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TO FINISH

Milk chocolate delice

Caramel, feuilletine, Madagascan vanilla ice cream

Roasted Victoria pineapple

Coconut creme patisserie, toasted coconut foam, pineapple crisp

Christmas pudding

Brandy snap, rum and raisin ice cream, Thee Barrel custard

Hampshire cheese

Chutney, grapes, crackers



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