



CHRISTMAS DAY LUNCH

AMUSE BOUCHE

Roast celeriac and truffle soup
Crispy shallots and chives

TO START

Free range chicken and ham hock terrine
Pickled shallots, mustard seed and sourdough

Salt baked beetroot (v)

Goat's cheese mousse, apple and watercress salad

TO FOLLOW

Roast turkey

Pigs in blankets, garlic & thyme stuffing, roast château potatoes, creamed Brussels sprouts and honey-roast carrots

Truffled potato gnocchi (v)

Wild mushroom and old Winchester cheese

TO FINISH

Traditional Christmas pudding

Brandy sauce

Chocolate and salted caramel tart

Vanilla Chantilly

COFFEE

Tea and coffee, petit fours

*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.