



BOXING DAY MENU

STARTERS

Jerusalem artichoke soup, trompette mushrooms & herbs *

Dingley Dell pork terrine, red onion & quince chutney, toasted sourdough *

Cured Hampshire trout, bergamot dressing, horseradish *

Ricotta gnocchi, crispy sage & amaretto beurre noisette

MAINS

Pan fried fillet of sea bass, caramelised leek risotto & crispy palourde clams

Roast bronze turkey, apricot pork stuffing, Yorkshire pudding, pigs in blankets, roasted potatoes, brussels sprouts, pan jus

Roast aged sirloin of beef, Yorkshire pudding, duck fat potatoes, honey carrots & red wine gravy

Celeriac & beetroot pithivier, stilton fondue & black truffle

DESSERTS

Christmas pudding, brandy cream & cranberries

Dark chocolate mousse, blood orange & stout ice cream*

Green Man honey parfait & clementine sorbet *

Selection of cheeses, quince puree

£75.00 per person

* gluten free or can be made with gluten free products



BOXING DAY CHILDREN'S MENU

STARTERS

- Bayonne ham & compressed melon *
- Jerusalem artichoke soup, toasted focaccia *
- Oak smoked salmon, rocket & lemon *

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MAINS

- Slow cooked beef, carrots & roast potatoes *
- Roast bronze turkey ballotine, chestnut & stuffing, roast potatoes & pigs in blankets *
- Wild seabass, crushed potatoes & samphire *

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DESSERTS

- Selection of ice creams
- Traditional Christmas pudding & double cream *
- Warm Valrhona dark chocolate mousse & coconut sorbet

£35 per person

* gluten free or can be made with gluten free products