



CHRISTMAS PRIVATE DINING ROOM MENU

STARTERS

Jerusalem artichoke soup, trompette mushrooms & herbs *
Dingley Dell pork terrine, red onion & quince chutney, toasted sourdough *
Beetroot & juniper cured Hampshire sea trout, horseradish cream, dill, soda bread *
Salad of heritage beetroot, whipped goats curd & hazelnut *

MAINS

Seared fillet of seabass, caramelised crushed cauliflower, golden raisins & lobster emulsion *
Ballotine of turkey, roast potatoes, parsnip & vanilla puree, & roast jus & traditional garnish *
Slow cooked beef cheeks, herb crumb, garlic mash, Winter greens, carrots & red wine sauce *
Risotto of celeriac, walnut kale pesto, artichoke crisps, red chicory salad & rosemary oil *

DESSERTS

Green Man honey parfait & clementine sorbet *
Christmas pudding, brandy cream & cranberries *
Blood orange and stem ginger steamed sponge, crème fraîche
Selection of farmhouse cheeses & traditional accompaniments *

* gluten free or can be made with gluten free products

£49 Monday -Thursday Lunch & Dinner

£55 Friday - Saturday Lunch & Dinner