



CHRISTMAS PRIVATE DINING & GROUP MENU

Drinks & Canapé reception

One 125ml glass + 3 canapes per person

Primi Soli Prosecco NV, Italy & Chef's Selection of Canapés £12.50pp

NV Champagne Galvin "Grande Réserve" Brut & Chef's Selection of Canapés £19.50pp

STARTERS

Jerusalem artichoke soup, trompette mushrooms & herbs *

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

Cured Hampshire trout, bergamot dressing, horseradish *

Salt baked heritage beetroot, whipped British ricotta & toasted walnuts *

MAINS

Cornish wild seabass, salsify, samphire and beurre blanc *

Ballotine of turkey, traditional roast trimmings & roast jus *

Slow cooked beef cheeks, garlic mash, winter leaves, red wine jus *

Truffle risotto, preserved lemon & hazelnut*

DESSERTS

Green Man honey parfait & clementine sorbet *

Christmas pudding, brandy cream & cranberries *

Dark chocolate mousse, blood orange & stout ice cream*

Selection of farmhouse cheeses & traditional accompaniments *

£49 Monday/Thursday Lunch & Dinner ~ £55 Friday/Saturday Lunch & Dinner

* gluten free or can be made with gluten free products