

CHRISTMAS PARTY MENU

PHEASANT, CHESTNUT & CRANBERRY TERRINE, TOAST

HOUGHTON SPRINGS TROUT GRAVLAX, FENNEL, WATERCRESS, MUSTARD DRESSING

HERITAGE BEETROOT, ENGLISH GOAT'S CURD & WALNUT SALAD

CELERIAC SOUP, CHESTNUTS, BACON

SMOKED HADDOCK BEIGNETS, AIOLI

HINTON ST MARY VENISON RAGU, GNOCCHI, PARMESAN

TRADITIONAL ROAST TURKEY, ALL THE TRIMMINGS (MINIMUM 6 PEOPLE)

SLOW ROAST BELLY OF PORK, CARROTS, MASH POTATO, WINTER CABBAGE, RED WINE JUS

FILLET OF CORNISH FISH, CRUSHED POTATOES, SEASONAL GREENS, WARM TARTARE SAUCE

ROASTED BUTTERNUT SQUASH RISOTTO, PECORINO

DORSET BLUE VINNEY, CRACKERS, TAWNY PORT

CHOCOLATE CREMEAUX, ORANGES, HONEYCOMB

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM

CHRISTMAS AFFOGATO, ESPRESSO, PEDRO XIMENEX SHERRY

HONEY PANNACOTTA, MULLED WINE, POACHED PEAR, SPICED SHORTBREAD

2 COURSES - £32.5 3 COURSES - £39.5

MENU AVAILABLE FOR PRE-ORDER 1 WEEK BEFORE PARTY

FROM WEDNESDAY 2ND DECEMBER - TUESDAY 22ND DECEMBER (NOT AVAILABLE ON SUNDAYS)

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS