



## CHRISTMAS PARTY

2 courses - £30

3 courses - £35

### STARTERS

Carrot & orange soup, wedge of Windrush bread

Confit chicken & ham hock terrine, King's Head piccalilli, croutons

Hot smoked trout, maple syrup, sesame seeds, celeriac remoulade

Grilled goat's cheese, honeyed almonds & figs, brioche toast

### MAIN COURSES

Turkey Paupiette, cranberry stuffing, pigs in blankets, honey-roasted roots, chestnut sprouts, roasted potatoes, turkey gravy

Pan-seared cod, clams, chorizo, cherry tomatoes, potato rösti

Roasted pork fillet, Dauphinoise potatoes, braised leek, sherry, apple jus

Spinach, mushroom & chestnut pithivier, black garlic mash, tomato chutney, pepper sauce

### DESSERTS

Christmas pudding, brandy custard

White chocolate, orange & cranberry bread & butter pudding

Coffee bavarois, Christmas-spiced poached pear, chocolate gel

Caramelised fruit, Greek yogurt & mango ice cream, vanilla syrup

Selection of Hampshire cheeses, Thomas Fudges biscuits, celery, quince paste, grapes

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.