

FESTIVE FEASTING

CREATE YOUR OWN SHARING MENU

£75PP - 3 COURSE | £65PP - 2 COURSE

✧ STARTERS ✧

Please, choose 3 options

Chalk Stream Trout Rillette, Dill, Pickled Vegetables

Duck Liver Parfait, Seasonal Fruit, Brioche

Garlic Mushrooms, Poached Egg

Ham Hock Terrine, Pickled Vegetables, Mustard

Charcuterie, Bread

✧ MAIN COURSE ✧

Please, choose 2 options

Slow Roasted Turkey Thigh, Thyme & Bacon Stuffing, Celeriac, Gravy 48 Hours Notice Needed

Spatchcock Chicken, Roasted Onion, Gravy

Beef Rump, Chestnut Sauce, Roasted Pumpkin, Pickled Onion Gravy *

Whole Flat Fish (*catch of the day*), Brown Butter, Capers, Herbs *

Red Kuri Squash, Butter Sauce, Kale, Spenwood, Pumpkin Seeds

Vegetarian Pie (*Chef's choice*)

Vegetarian choices, if not chosen as one of the options, can be served individually

✧ SIDES ✧

Please, choose 3 options

Brussel Sprouts, Bacon | Mixed Leaf Salad | Crispy Mid Potatoes

Cos Leaf Salad, Old Winchester Cheese | Tenderstem Broccoli And Almonds

✧ DESSERT ✧

Please, choose 2 options

Lemon Meringue Pie | Apple Crumble, Vanilla Ice Cream | Chocolate Mousse

**Premium cuts available for supplement charge and advanced notice, please speak to Event manager*

WILD DUCK

Allergens? Please ask your server. An optional 12.5% Service Charge will be added to your bill. All prices are inclusive of VAT. Menus and prices are subject to change.