

# Festive Menu

## Starters

### **Caramelised cauliflower and Old Winchester soup**

*Butcombe ale, Marmite and Cheddar cheese straws (v)*

### **Crown Prince squash carpaccio**

*Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)*

### **Duck liver mousse**

*Spiced plum chutney, pickled carrots, brioche*

### **Chalk Stream trout cured in Cotswolds Distillery Gin**

*Beetroot tabbouleh, horseradish crème fraîche, dill*

## Mains

### **Kelly Bronze turkey ballotine**

*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

### **Ox cheek Wellington**

*Parsley mash, maple-glazed carrot, red wine and shallot sauce*

### **Gilt-head bream with brown crab sauce**

*Dill potatoes, butter-roasted cauliflower, confit lemon, samphire tempura*

### **Celeriac and mushroom pasty**

*Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)*

## Puddings

### **Sticky figgy pudding**

*Brandy butterscotch, cinnamon ice cream (v)*

### **Valrhona chocolate mousse**

*Caramelised pear, hazelnut, honeycomb (v)*

### **Gingerbread spiced creme brûlée**

*Candied oats, brown sugar shortbread (v)*

### **Caramel roasted pineapple**

*Coconut sorbet, passionfruit, lime, pistachio praline (ve)*

## Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

**£42.95**

### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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