

Festive Dining 2023

5 Courses and coffee £75 - to include amuse-bouche and a selection of local artisan cheese
3 Courses and coffee £55

AMUSE-BOUCHE

MUSHROOM & CHESTNUT ARANCINI

[Ce, E, G, M, N]

STARTERS

PARSNIP & APPLE VELOUTÉ (V)

winter truffle, estate honey
[Ce, M]

MISO-GLAZED MAITAKE MUSHROOM (V)

salsa verdi, polenta
[Ce, G, M, S, SD]

PRESSING OF SMOKED HAM HOCK

pickled quail's egg, English mustard mayonnaise,
grilled sourdough
[Ce, E, G, Mu, SD]

CHALKSTREAM TROUT CRUDO

buttermilk, cucumber, dill
[Ce, F, M, SD]

MAINS

ROAST NEW FOREST 'WROLSTAD' BRONZE TURKEY

roasted vegetables, traditional accompaniments
[Ce, E, G, M, N, SD]

BLACKENED LEEK HEART (V)

okra de Peru, calcot onion, whey emulsion
[Ce, G, M, SD]

SLOW-COOKED BEEF DAUBE

kale, root vegetables, horseradish
[Ce, E, G, M, Mu, SD]

CORNISH HAKE

fennel, sea vegetables, shellfish and lovage broth
[C, Ce, F, M, Mo]

DESSERTS

CHEWTON GLEN CHRISTMAS PUDDING

brandy butter, brandy sauce
[E, G, M, N, S, SD]

VALRHONA CHOCOLATE AND SALTED CARAMEL TART

griottine cherry and port
[E, G, M, S, SD]

BRAMLEY APPLE CLAFOUTIS

blackberry jam, hazelnut crunch, gingerbread ice cream
[E, G, M, N, SD]

TONKA BEAN PANNA COTTA

salted oat, chocolate crisp, clementine sorbet
[E, G, M, S]

SELECTION OF LOCAL ARTISAN CHEESE

[Ce, G, M, N]

TEA, COFFEE AND MINCE PIES £5.50

[E, G, M, SD]

(V) Vegetarian

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS,
[Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

For dietary requirements and food allergies, please ask a member of our team for assistance.