

Festive Dinner 2023

5 COURSES £90

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, G, M, 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, gingerbread ice cream

[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.