



Festive Dinner 2022

5 COURSES £85

AMUSE-BOUCHE

CELERIAC & PÉRIGORD WALNUT CROQUETTE
burnt apple purée

STARTERS

FOREST MUSHROOM VELOUTÉ (V)
winter truffle, mascarpone
[Ce,M,SD]

SALT-BAKED SAND CARROTS (V)
curry emulsion, pistachio, coriander
[Ce,E,G,M,N,SD]

SLOW-COOKED PORK CHEEK
smoked potato, Calvados, Granny Smith apple
[Ce,M,SD]

CHALKSTREAM TROUT
ponzu, radish, togarashi
[Ce,F,G,S,SD,Se]

MAINS

ROAST NEW FOREST 'WROLSTAD'
BRONZE TURKEY
roasted vegetables, traditional accompaniments
[Ce,E,G,N,M,SD]

TRUFFLED POTATO TERRINE (V)
parsnip, kale, Laverstoke Park halloumi
[Ce,M,SD]

CONFIT DUCK
king cabbage, Alsace bacon, plum, ginger
[Ce,G,M,S,SD]

ENDERBY SMOKED HADDOCK
brown ale rarebit, leek,
San Marzano tomato
[Ce,E,F,G,M,Mu,SD]

DESSERTS

CHEWTON GLEN CHRISTMAS PUDDING
brandy butter, brandy sauce
[E,G,M,N,S,SD]

VALROHNA CHOCOLATE CRÉMEUX
blood orange sorbet
[E,G,M,S,SD]

APPLE CRUMBLE TART
golden raisins, blackberry, Tahitian vanilla
[E,G,M,N,SD]

TREACLE TART
Amalfi lemon purée, rum and raisin ice cream
[E,G,M,SD]

SELECTION OF LOCAL ARTISAN CHEESE
[Ce,D,G,N]

TEA, COFFEE & MINCE PIES £5.50
[D,E,G,SD]