



FESTIVE

Christmas party menu

Starters

Chicken liver parfait with a caramelised onion fig chutney and ciabatta - (gf)

Smoked salmon pate with grilled flatbread, beetroot borani and pea shoots - (gf)

Crispy duck gyozas, red onion relish and our honey soy dressing

Garlic mushrooms on toast with rocket and parmesan - (ve,gf)

Mains

Roast turkey breast, rosemary goose fat roast potatoes, sage and cranberry stuffing, pancetta wrapped chipolata, turkey gravy - (gf)

Slow cooked shredded salt beef brisket, bacon and shallots in a rich red wine gravy, topped with a puff pastry lid on garlic and herb creamed pipers - (gf)

Grilled bass fillet with a lemon, crab and tarragon butter, herb roasted baby potatoes - (gf)

Sage and onion crispy panko aubergine, Briddlesford farm halloumi, butternut ratatouille - (ve,gf)

All served with maple glazed carrots and parsnips, savoy and sprouts to share (ve,gf)

Desserts

Chocolate brownie, IOW mint choc chip ice cream and after eight - (ve,gf)

Glazed lemon tart with dorset clotted cream and crushed meringue - (v)

Christmas pudding, glazed fig and cinnamon ice cream - (ve,gf)

Salted caramel panna cotta with banana and honeycomb ice cream and biscoff crumb - (gf)

or

Selection of local cheeses with artisan crackers and chutney (v,gf) £5 supp

*Wednesday to Sunday lunch - Wednesday to Saturday evenings
29th November - 22nd December*

£45pp