



DECEMBER PARTY MENU

## $\pounds 22 - 2 \text{ courses } \pounds 27 - 3 \text{ courses}$

ENJOY SHARING BOARDS TO START ....

CORNISH CHARCUTERIE, HOT MINI CHORIZO, BAKED CAMEMBERT, TRUFFLED MUSHROOM DIPPING POT, POLENTA CHIPS, SELECTION OF BREAD AND PICKLES

OR

BUTTERNUT SQUASH, COCONUT AND GINGER SOUP GF V CHICKEN LIVER PARFAIT, ONION JAM AND TOAST GF BAKERS CRAB CAKES, KIMCHI, LIME MAYONNAISE GRILLED GOATS CHEESE, TOASTED HAZELNUT AND POACHED PEAR SALAD

ORECCHIETTE PASTA, WILD MUSHROOMS, CHARRED RADICCHIO, WINTER PESTO V (STARTER OR MAIN)

CHARGRILLED WAGYU BEEF OR FALAFEL BURGER, FRIES, SLAW AND BAKERS RELISH ROASTED TURKEY BREAST WITH CRANBERRY AND CHESTNUT STUFFING, WRAPPED IN PANCETTA WITH ROSTI POTATO, CREAMED LEEKS AND GRAVY ROASTED PORK FILLET AND SLOW COOKED BELLY, MASH, APPLE SAUCE, MUSTARD GRAVY GF PAN FRIED FILLET OF SEA BASS, GRUYERE AND TARRAGON RICE FRITTER, CAVOLO NERO, TOMATO AND COLD

PRESSED RAPESEED OIL DRESSING GF CHARRED CAULIFLOWER & CRISPY HALLOUMI, WHITE BEAN AND WINTER PESTO, ROASTED BEETROOT, CRISPY ONIONS AND POMEGRANATE SEEDS GF VE

HAMPSHIRE FILLET STEAK, BEEF DRIPPING CHIPS, DRESSED LEAVES (£10 SUPPLEMENT) GF

HOT CHOCOLATE FONDANT, WHITE & DARK CHOCOLATE RIPPLE ICE CREAM, MINI CHOCOLATE 'CHRISTMAS PUDDING' MULLED PEAR CRUMBLE WITH CUSTARD GF MINCEMEAT AND TREACLE TART WITH VANILLA ICE CREAM STICKY TOFFEE PUDDING, SALTED CARAMEL SAUCE, GINGER AND HONEYCOMBE ICE CREAM SELECTION OF 3 HAMPSHIRE CHEESES

> DISHES ARE **OR** CAN BE MADE- GF GLUTEN FREE, V VEGETARIAN, VE VEGAN. PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY REQUIREMENTS WHEN ORDERING