

# Christmas Sample Menu

This Christmas menu runs alongside our delicious daily menu

**Two Courses** - £34

**Three Courses** - £39

## STARTERS

### SMOKED SALMON RILLETTE

Served with Toasted Artisan Sourdough

### BRAISED BEEF CHEEK RAVIOLI

Brunoise Root Vegetables, Beef Consommé & Truffle Foam

### SOUTH DEEP'S BRIE ÉCLAIR (V)

Choux Pastry, Creamy Brie filling, homemade Red Onion Marmalade & Lambs' Lettuce

## MAINS

### TURKEY ROAST

Turkey Breast Ballantine, Apricot & Cranberry Pork Stuffing, Pigs in Blanket, Brussel Sprouts Braised Red Cabbage, Roast Potatoes, Honey Roasted Parsnips, Proper Gravy

### ROASTED TURBOT CUTLET (GF)

Served with a Cauliflower Gratin, Roasted Heritage Potatoes, Samphire and a Hollandaise Sauce

### LENTIL & VEGETABLE STEW (VE)

Hearty & Comforting, loaded with Carrots, Celery, Potatoes, Mushrooms Squash & Lentils, cooked in a Vegetable Broth with a wedge of Sourdough

### HAMPSHIRE BEEF RIBEYE STEAK (£5 SURCHARGE)

10 oz Hampshire Ribeye, served with Tomato, Flat Mushroom, Fries, Rocket Salad, Onion Rings  
Choice of Peppercorn Sauce or Red Wine Jus

## DESSERTS

### CHOC ORANGE CRÈME BRÛLÉE (V)

Served with a Triple Chocolate Cookie

### CHOCOLATE FONDANT (V)

Honeycomb, Chantilly Cream & Vanilla Ice Cream

### CHRISTMAS PUDDING (V)

Traditional Christmas Pudding with a Brandy Custard and shot of Cointreau

### CHEESE BOARD (£3 SURCHARGE)

Our selection of Cheeses served with Fudges Crackers, Real Ale Chutney, Celery & Grapes

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**MINCE PIE & COFFEE - £6**  
**GLASS OF MULLED WINE - £6**

V- Vegetarian • VE- Vegan • GF- Gluten Free

If you are concerned about the presence of allergens in our food, please ask a member of our team for assistance when choosing your meal. We hold detailed allergen data on all of our dishes. Our dishes are freshly cooked to order and may take a little longer during busy periods. **Thank you**