



CHRISTMAS PARTY

£25 two courses

£30 three courses

STARTERS

Caramelised cauliflower & shallot soup, toasted almond, clementine oil

Candover Valley game terrine, cranberry chutney, radish & fennel salad, toast

Rosary Goat's cheesecake, caramelised fig, kohlrabi & golden raisin salad

Potted prawns, saffron pickled cucumber, herb cracker

Roasted butternut squash, garlic & thyme chestnut mushrooms, green lentils, celeriac purée (vg)

MAINS

Roasted turkey, goose fat roasted potatoes, chipolata & bacon stuffing, seasonal vegetables, gravy
and cranberry sauce

Candover Valley venison fillet, wild mushrooms, blackberry, chestnuts, parsnip purée, fondant potato

Salmon fillet, black olive & lemon crust, potato terrine, leek & lemon thyme sauce

Seasonal vegetables pithier, Jerusalem artichoke purée, Alresford watercress sauce

Baked aubergine, tomato & herbs, green pea purée, lemon & herb gremolata, baby potatoes (vg)

DESSERTS

Christmas pudding and brandy cream

Chocolate shell, Kalua & chocolate cremeux, vanilla bean ice cream

Poached pear, mulled winter fruits, candied orange

Sticky toffee pudding, toffee sauce, salted caramel ice cream

Vanilla cheesecake, lemon curd, poached fruits

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.