

CHRISTMAS DAY MENU

6 Courses £69.99 per person

CANAPÉS TO START

STARTERS

Cream of celeriac soup, truffle oil, root vegetable crisps and warm bread

Creamed wild garlic mushrooms on a herb crostini

Smoked river Test trout on a waldorf salad, peashoots and a pickled walnut dressing

Confit duck leg and fig terrine with toasted brioche and an apple and date chutney

SORBET

MAINS

Roasted turkey, pigs in blankets, stuffing, duck fat roasted potatoes, seasonal vegetables and a rich turkey gravy

Herb crusted blade of beef, fondant potato, celeriac puree and glazed baby vegetables with a red wine jus

Pan fried halibut on a crushed new potato cake with morel mushrooms, asparagus and a wild garlic beurre blanc

Butternut squash, spinach and ricotta wellington, roasted red pepper coulis, new potatoes with chives and buttered greens

DESSERTS

Homemade Trusty Servant Christmas pudding and brandy sauce

Chocolate and pistachio tart, baked figs and natural yoghurt

Baileys cheesecake and New Forest coffee ice cream

Local farmhouse cheeses with biscuits and festive chutney

COFFEE AND MINCE PIES