

CHRISTMAS PARTY MENU

£19.99 for two courses or £24.99 for three courses per person

STARTERS

Duck leg and orange terrine, caramelised fig chutney and a toasted brioche

Chargrilled asparagus wrapped in smoked salmon topped with a poached egg and hollandaise

Baked baby camembert with quince jelly and rosemary toasts

Celeriac and apple veloute with parmesan croutons and warm bread

MAINS

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

Pan fried cod loin in Parma ham, crushed new potatoes, confit shallots, green beans and shrimp butter

Braised lamb shank, wild garlic mash, honey roasted root vegetables and a rosemary red wine jus

Butternut squash and sage gnocchi in a white wine and butternut puree topped with parmesan crumb

DESSERTS

Homemade Trusty Servant Christmas pudding and brandy sauce

Pistaccio crème brulee with a brandy snap biscuit

Chocolate and orange brownie with New Forest rum and raisin ice cream

Local farmhouse cheeses with biscuits and festive chutney