



Christmas Day

M E N U

2023

ADULT £89.99 CHILD £49.99

AMUSE BOUCHE

DEVIL PIGS ON HORSEBACK

STARTERS

PRAWN & CRAYFISH COCKTAIL, BABY GEM, CHERRY TOMATOES,
AVOCADO AND MARYROSE SAUCE (GF ON REQUEST)

PAN FRIED SCALLOPS & BLACK PUDDING
WITH CRISP PANCETTA & PEA PUREE

WARM SALAD OF WOOD PIGEON
SERVED WITH QUAILS EGG, SMOKED BACON & BALSAMIC
CARAMEL (GF)

CURRIED PARSNIP AND APPLE SOUP
WITH A PARSNIP BHAJI (GF V VG)

BEETROOT & FETA ARANCINI
WITH A SPICE SUN BLUSHED TOMATO & BASIL
COMPOTE (GF V VG)





SORBET

PINK CHAMPAGNE SORBET WITH BELLINI SYRUP

THE MAIN EVENT

TRADITIONAL ROAST TURKEY

WITH GOOSE FAT ROASTED

POTATOES, PIGS IN BLANKETS, ROASTED PARSNIPS,
GLAZED CARROTS, BRUSSEL SPROUTS WITH PANCETTA,
STUFFING & HOMEMADE GRAVY (GF UPON REQUEST)

28 DAY AGED BEEF FILLET

SERVED WITH VINE TOMATOES,

GREEN BEANS, HORSERADISH ROSTI, GARLIC &
PEPPERCORN BUTTER (GF)

OVEN BAKED WHOLE SOLE

ACCOMPANIED BY CRAB & SHRIMP

BEURRE BLANC, HERB ROASTED NEW POTATOES &
TENDER STEM BROCOLLI (GF)

WILD MUSHROOM & ARTICHOKE STRUDEL

WITH ROAST POTATOES,

GREEN BEANS, ROASTED PARSNIPS & MADEIRA SAUCE
(VG V)



DESSERTS

TRUSTY HOMEMADE CHRISTMAS PUDDING
WITH BRANDY SAUCE (GF)

VEGAN GINGERBREAD STICKY TOFFEE PUDDING
WITH TOFFEE SAUCE AND
SALTED CARAMEL ICE CREAM (GF VG V)

DARK CHOCOLATE TART, CANDID ORANGE PEEL WITH A BLOOD
ORANGE SORBET

NEW FOREST CHEESEBOARD
BLUE VINNY, TUNWORTH, ROSARY ASH GOATS CHEESE, BARBERS
CHEDDAR, CHUTNEY, QUINCE JELLY, BLACK GRAPES AND BISCUITS
(GF UPON REQUEST)

WWW.THETRUSTYSERVANT.CO.UK

02380812137

A DISCRETIONARY OPTIONAL 10% SERVICE CHARGE WILL BE
ADDED TO YOUR BILL

GF- GLUTEN FREE V- VEGETARIAN VG- VEGAN

