



FESTIVE EVENTS MENU

TO START

DUCK LIVER

Wild mushrooms, Brioche, peppercorn sauce

SCALLOPS

Smoked celeriac purée, mustard vinaigrette with a maple bacon crumb

CELERIAC AND APPLE SALAD (VGA)

Roasted celeriac, pickled apple, Cranborne blue cheese, candied pumpkin seeds

CHEESE SOUFFLE

with old Winchester

DESSERTS

PEAR TARTE TATIN

Goat cheese ice cream, honeycomb

CROISSANT BREAD AND BUTTER

White chocolate, cranberry, winter spiced crème anglaise

FIG PUDDING (VGA)

Brandy snap, cinnamon crème fraiche

CHOCOLATE BAKLAVA

Chocolate ganache, pumpkin baklava, cherry balsamic

MAIN COURSE

ROASTED PIGEON

Heritage carrots, fondant potato, cognac cream

VENISON LOIN

Squash purée, truffle and old Winchester gratin, bone marrow jus

SEABASS

Smoked parsnip purée, charred broccolini, red wine sauce

BRIE AND CRANBERRY PITHIVIER (VGA)

Celeriac gratin, winter vegetables, red wine jus

