



CHRISTMAS PARTY

2 courses - £30

3 courses - £35

STARTERS

Spiced butternut squash & coconut soup, coriander crème fraîche and onion bread

Pigeon breast, Alresford watercress, beetroot compote and pickled wild mushrooms

Glazed fennel salad, orange, quinoa, pomegranate and pine nuts

King's Head gravadlax, lime sorbet and cucumber shavings

MAINS

Turkey paupiette, cranberry stuffing, pigs in blankets, crispy roasted potatoes, honey-roasted root vegetables, chestnut sprouts and turkey gravy

Fresh gnocchi, parsley root, leeks, goat's cheese and crispy hen's egg

Pan-roasted hake, saffron chowder and sea asparagus

Haunch of venison, Tenderstem broccoli, potato rösti, blackberry jus and horseradish ice cream

DESSERTS

Traditional aged Christmas pudding and brandy custard

Chocolate delice, caramel sauce, coffee & Kahlua ice cream and chocolate crackling

Passion fruit bavarois, mango gel, passion fruit sorbet and almond soil

A selection of British cheeses, Thomas Fudges biscuits, celery, grapes, quince paste and pear chutney

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.