

**Christmas A 'La Carte Menu**

**Roast Chestnut + Mushroom Soup**

Duxelle, Chestnut + Truffle £7.50

**Torched Mackerel**

Pickled + Salt Baked Beetroot, Puffed Wild Rice + Horseradish Ice cream £8.00

**Chicken + Duck Liver Parfait**

Red Onion Marmalade, Winter Truffle + Brioche £8.50

**Old Winchester Cheese Soufflé**

Chive + Parmesan Cream Sauce £7.50

**Cured Salmon**

Cucumber, Kohlrabi, Salmon Roe + Buttermilk £8.00

**Main Courses**

**Turkey Breast**

Leg Boudin, Potato Fondant, Parkin Bread Sauce, Sprouts + Pancetta, Parsnip Remoulade + Cranberry Jus £18

**Pan Fried Duck Breast**

Duck Rilette, Parsnip Puree, Savoy + Pancetta, Pomme Dauphine + Jus £22.00

**Pan Roast Beef Fillet**

Pomme Puree, Roast Heritage Carrot Fondant, Spinach, Cheek Croquette + Jus £28.00

**Pan Fried Cod Loin**

Potato Fondant, Tenderstem Broccoli, Paprika Emulsion + Almond £20.00

**Butternut Squash Gnocchi**

Pumpkin Seeds, Cavolo Nero, Fondants, Pine nuts + Sage £18.00

**10oz Sirloin Steak**

King Oyster Mushroom, Roast Tomato, Rocket + Pickled Shallot Salad + Hand Cut Chips £24.00

**Desserts**

**Sticky Toffee Pudding**

Brandy Snap, Citrus + Clotted Cream £7.50

**Dark Chocolate Ganache**

Blood Orange, Chocolate Sponge + Vanilla Mascarpone £7.50

**Christmas Pudding Tartlet**

Clotted Cream Ice Cream + Brandy Anglaise £7.50

**Selection of British and Continental Cheese**

Quince, Pickled Walnut Chutney, Compressed Celery + Peter Yard Crackers £12.00