

Three-course set menu Christmas 2023, pre-order only, from 17 Nov

Starters

Sweet potato, carrot and ginger soup bread and butter (v)

Old Vine chorizo and pork Scotch egg spicy sriracha mayo

Baked goat cheese with a hazelnut breadcrumb crust balsamic onion relish, mixed leaf garnish, ciabatta (v)

Pan-fried tiger prawns with garlic, chilli and parsley with ciabatta

Creamy mushroom, shallot and gruyere cheese puff pastry tartlet mixed leaf garnish (v)

Apple, spinach and romaine salad dried cranberries, pecan nuts, blue cheese dressing

Main courses

Butternut squash ravioli, tarragon and lemon butter vegetarian cheese, side salad (v)

Seabass fillets with garlic and caper butter new potato chips, green vegetable medley

Roasted duck confit red wine jus, dauphinoise potato, green vegetable medley

Cajun-spiced chicken, red pepper and chorizo skewers new potato chips, tomato and red pepper salsa, side salad

Hand-made venison and bacon shortcrust pie home-made gravy, your choice of mash / new potatoes / skin-on fries, green vegetable medley

Slow-roasted lamb shank redcurrant and red wine jus, creamy mashed potato, green vegetable medley **+5.00 supplement**

Desserts

Locally made ice-creams (Bere Dairy, Portsmouth) two scoops (v)

Home-made lemon curd and vanilla cheesecake blueberry compote (v)

Apple and red berry crumble with cream, ice-cream or custard (v)

Three mini French almond macaroons with tea or coffee (v)

Dark chocolate and orange delice (v) with vanilla ice-cream

Plate of three cheeses Somerset cheddar, local blue, English goat cheese, with grapes, crackers and sticky fig relish **+5.00 supplement**

3 courses incl coffee/tea, mince pies, crackers: £39pp, excl 10% service