



## *Christmas Menu*

*December 2013*

### *Starters:*

Parsnip Soup  
*with Chestnut & Truffle Oil*  
Goats Cheese, Honey, Thyme & warm Puy Lentil Salad  
Carpaccio of Venison Loin  
*& Cranberry Dressing*

### *Mains:*

Roast Organic Norfolk Bronzer Turkey  
*& all the Traditional Trimmings*  
Roasted leg of lamb  
*stuffed Apricot Farce & Christmas Trimmings*  
Baked Soufflé Hake  
*Creamy Leeks & Beet Pommes Parisienne*  
Wild Mushroom & Potato Wellington  
*Creamy Salsify & Rock Chive*

### *Desserts:*

Sticky Toffee Pudding  
*Vanilla Ice Cream & Toffee Sauce*  
Traditional Christmas Pudding  
*& Brandy Sauce*  
Mandarin Crème Brûlée  
Selection of Artisan British Cheese  
*Spiced Plumb Chutney, Grapes, Hampshire Malt Biscuits*