

Eighteen

RESTAURANT & BAR

Festive Menu

£39.50 PER PERSON

Includes a three-course meal followed by tea, coffee & mini mince pies

Starters

Fuller's black pudding
portobello mushroom,
cranberry, hollandaise

Crayfish cocktail GFO
Bloody Mary Marie Rose, shredded iceberg,
pickled cucumber, brown bread, farmhouse butter

**Warm goat's cheese
& caramelised onion tart VG VGO**
New Forest goat's cheese

Main courses

Roast turkey
roast potatoes, pig in blanket, chestnut stuffing,
pan gravy

Slow braised shin of beef
horseradish mash, port & redcurrant jus

Fillet of salmon GFO
dill & citrus Anna potatoes,
warm tartare sauce

Vegan beetroot & squash wellington VG GFO
carrot & swede mash

All served with winter vegetable panache

Desserts

Christmas pudding
with brandy sauce

Apple & cinnamon strudel V
with vanilla bean ice cream

**Chocolate & candied
orange pot V GFO**
spiced sablé biscuit

Add a little extra...

**Selection of local cheeses
& tracklements**

£8.00 per person

To finish

**Tea, coffee
& mini mince pies**

Booking Information

£20.00 per person deposit required to confirm. Final balance, menu choices & dietary requirements are due no later than two weeks prior to your booking date. If you require a gluten free, vegetarian or vegan alternative please speak to us ahead of making your booking. All deposits are non-refundable. A discretionary 12.5% service charge will be added to your final invoice. Menus are subject to changes.

Please be aware that our kitchen handles common allergens, and while we take precautions, cross-contamination may occur.
Please inform your server of any allergies.

V - vegetarian VG - vegan VGO - vegan options are available GF - gluten free GFO - gluten free options are available