



CHRISTMAS DAY

MENU

STARTERS

Prawn Marie Rose
Baby Gem, Avocado Mousse, Paprika Tortillas

Chestnut Maple Pâté GF VE
Brioche Style Croutes, Micro Watercress

Black Pudding & Apple Croquette
Spiced Apple Sauce, Roquette and Aged Cheddar Cheese
Gluten Free Alternative Available

MAIN COURSES

Turkey Breast GF
Roast Potatoes, Parsnip, Carrot, Cranberry and Apple Stuffing, Pigs in Blankets, Brussels Sprouts, Turkey Gravy

Roasted Sirloin Of Hampshire Beef Gf
Roast Potatoes, Parsnip, Carrot, Cranberry and Apple Stuffing, Pigs in Blankets, Brussels Sprouts, Turkey Gravy

Butternut Squash, Kale & Apricot Vegan Roast GF VE
Parship, Carrot, Sage and Onion Stuffing, Brussels Sprouts, Vegetable Gravy

DESSERTS

Traditional Christmas Pudding GF V
Brandy Cream, Redcurrant Gel

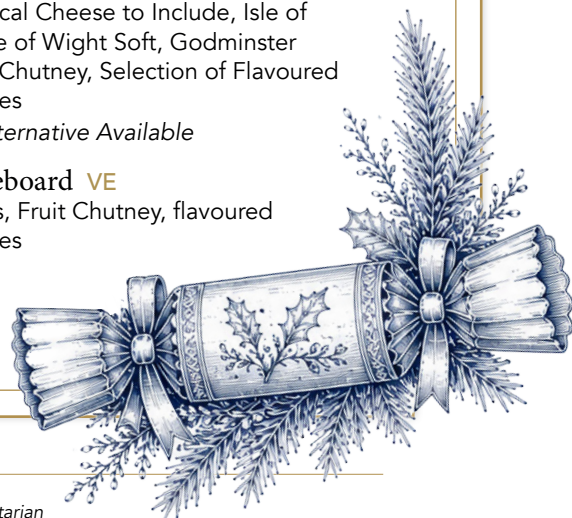
Chocolate and Coffee Opera V
Pumpkin Spiced Cream, Matcha Syrup

Mandarin Cheesecake GF VE
Spiced Orange Compôte, Cinnamon Vegan Cream, Crystallised Orange

CHEESE COURSE

Cheese Board
Selection of Local Cheese to Include, Isle of Wight Blue, Isle of Wight Soft, Godminster Cheddar, Fruit Chutney, Selection of Flavoured Crackers, Grapes
Gluten Free Alternative Available

Vegan Cheeseboard VE
Vegan Cheeses, Fruit Chutney, flavoured Crackers, Grapes



GF Gluten Free VE Vegan V Vegetarian

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. This menu is subject to change, depending on availability. Correct May 2026