



Table d'Hôte Menu

Available Monday to Thursday, 12pm-10pm

2 courses 19.50 per person

TO START

Cream of cauliflower soup, grated chestnuts, croutons (v)

Laverstoke Park mozzarella, smoked beetroot, beetroot crisps, pomegranate (v)

Duck, pheasant & venison game terrine, spiced pear chutney, sourdough

Tempura salt & pepper scallops, green mango, fresh chilli, ponzu & truffle dressing (+£3)

THE MAIN EVENT

Puff pastry Wellington; spinach, celeriac, mushroom duxelles, wild mushroom sauce (v)

Roast Norfolk bronze turkey, straw potato, watercress, pigs in blankets, turkey gravy (df)

Fillet of sea bass, Cornish mussels, saffron & white wine cream sauce, concasse tomatoes

230g Flat Iron steak, watercress & pickled shallot salad, roasted mushroom, fries (+£3)

AFTERS

Apple tarte fine, vanilla ice cream

Christmas pudding, redcurrants, brandy butter

Calvados & caramel filled doughnuts, cinnamon sugar, chocolate dipping sauce

Artisan cheese selection, pear chutney, seedless white grapes, oat biscuits (+£3)