

THE OLD HOUSE AT HOME

Festive Menu

-TO START-

Roast Parsnip & Turmeric Soup

Raita, Hoxton Sourdough

Fullers 'Black Cab' Scotch Egg

Pork, Stout Black Pudding, Sweet Mustard Sabayon

Smoked Chalk stream Trout Pate

Beetroot, Alresford Watercress, Croutons

Chestnut Mushroom and Spinach Tartelette

Toasted Pine Nuts, Shaved Pecorino, Tarragon Pesto

-MAIN-

Roast Chalcroft Farm Turkey Crown

Apricot Stuffing, All the Trimmings

Grilled Fillet of Salmon

Tagliatelle Verde, Asparagus, Green Peas, Langoustine Bisque

Beef Wellington

Hampshire Fillet Steak, Dauphinoise Potato, Tender Stem Broccoli, Madeira Jus
(served Medium - £5 Supplement)

Slow Braised Lamb Shank

Rosemary Crumb, Roast Garlic Mash, Port Gravy, Market Greens

Butternut Squash & 'Blue Vinney' Arancini

Pickled Shallots, Hampshire Watercress, Tender Stem Broccoli

-PUDDING-

Classic Christmas Pudding

Brandy Sauce

Winter Berry Eton Mess

Drambuie Liqueur, Macaron

Bramley Apple and Sultana Cake

Toffee Sauce, Vanilla Ice-Cream

Dark Chocolate Tart

Chocolate Soil, Pear Sorbet

Trio of Local Cheeses

Isle of Wight soft, Dorset Blue Vinney, Coastal Cheddar
Sweet Tomato & Chilli Chutney, Biscuits (£3 Supplement)

2 Courses £24.95

3 Courses £27.95