



CHRISTMAS PARTY MENU 2026

3 Courses £60 / 2 Courses £50

STARTERS

Twice Baked Barbers Cheddar Cheese Souffle GF

Barbers 1833 Vintage Cheddar Cheese Souffle Finished with Double Cream

St Ives Smoked Salmon GF*

Celeriac Remoulade, Capers, Pickles Shallot, Vinaigrette, Rye Bread

Seared Scallops & Morcilla Sausage GF*

Roasted Cauliflower Puree, Pickled Romanesco, Coriander, Hazelnuts

Venison Carpaccio & Scotched Quail Egg

Beetroot Ketchup, Pickled Golden Beets, Quince

Whipped Vegan Feta GF* VE

Sweet Potato Fritter, Cashew Nut Dukkha, Chilli Oil, Pomegranate

ALLERGY NOTICE

GF Gluten Free | VE Vegan | GF* Can be Gluten Free | VE* Can be Vegan

Please let your server know if you have any allergies before you order.

A discretionary 10% service charge is added to all bills.



MAINS

Beef Cheek & Poole Oyster GF*

Beer Braised Beef Cheek, Tempura Oyster, Mash, Sprouts, Crispy Seaweed,
Pickled Radish and Kohlrabi

Pan Fried Sea Bream Fillet GF

Saffron Rissotto, Shellfish Bisque, Charred Tender stem, Steamed Clams

Roasted Loch Duart Salmon Supreme

Cucumber Relish, Dill Sauce, Buttered New Potatoes, Samphire

Paupiette of Turkey, Smoked Bacon, Pork, Apricot and Herb Stuffing GF

Brussel Sprouts and Chestnuts, Parsnip Puree, Duck Fat Potatoes, Gravy

Risotto of New Forest Mushrooms VE GF

Roasted King Oyster Mushroom, Mushroom Ketchup, Roasted Salsify,

DESSERTS

Dark Chocolate Delice GF*

Chocolate Tuile, Chocolate Crumb, Clementine, Cherry Sorbet

Pineapple Upside Down Cake

Roasted Pineapple, Warm Rum Caramel Anglais

Spiced Bramley Apple, Raisin & Macadamia Nut Crumble Tart GF* VE*

Vegan Miso Butterscotch Sauce, Brown Sugar Gelato

Orange & Cointreau Crème Brulee GF*

Fresh Orange, Candied Orange, Sable Biscuit

A Selection of Southern English Cheeses GF*

Guildhall Chutney, Quince & Crackers