



FESTIVE FEASTING MENU

Sample menu, based on 8 people | £95pp

Snack from the farm

Bread, Wild butter

Crispy pigs head, passionfruit piccalilli

Venison tartare, hens egg, crisps

Flatbread, Tunworth, cranberry

Sea trout, turnip, Granny Smith, ponzu, dill

Mushroom partfait, puffed rice

Local grain, cep, winter roots, chive

Celariac, pickled walnut, nori

Smoked carrots, hazelnuts

Pork chop, mustard sauce

Potato, leek & Old Winchester pithivier

Whole brill, Rathfinny, caviar sauce

Potato, rosemary, garlic

Seasonal greens from the farm

Sprout tops, bacon, chesnuts

"Yule log"

Christmas pudding ice cream, brandy

Port fed stilton

Seasonal feasting menu, minimum 2 people
24th November – 30th December