



The
Packhorse
Christmas Party
Menu



Starters

Roasted Parsnip & Garlic Soup, Herb Croutons - VE GF

Pork & Sage Meatballs, Spiced Apple Puree & Toasted Ciabatta - GF

Grilled Goats Cheese Salad, Mixed Leaves, Pomegranate Seeds, Fresh Mint & Molasses - V GF

Smoked Salmon & Cream Cheese Roulade, Beetroot Puree, Granary Toast - GF

Walnut, Spinach & Cranberry Stuffed Portobello Mushrooms, Fresh Rocket & Balsamic Glaze - VE GF

Mains

Roast Berkshire Turkey, Cumberland Sausage, Apricot & Chestnut Stuffing,
Roast Potatoes, Sautéed Brussel Sprouts & Bacon,
Honey Glazed Root Vegetables, Turkey Jus & Cranberry Sauce - GF

Roast Lentil Loaf, Roast Potatoes, Butternut Squash & Olive Stuffing,
Mashed Turnips, Sautéed Winter Vegetables & Vegetable Gravy - VE GF

Pan Roasted Hampshire Venison Steak, Fondant Potato,
Braised Red Cabbage, Port Jus & Root Vegetable Crisp - GF

Chargrilled 8oz English Rump Steak,
Roasted Root Vegetables, Rocket, Peppercorn Sauce & Chips - GF
£3 supplement charge

Pan Fried Fillets of Seabass, Crushed New Potatoes,
Sautéed Julienne Courgette & Spinach, Coconut, Ginger & Honey Nage - GF

Rocket Pesto Pappadelle, Roasted Butternut Squash,
Sun Dried Tomatoes, Baby Spinach & Balsamic Glaze - VE GF

Desserts

Traditional Christmas Pudding, Brandy Butter & Crème Anglaise - V

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream - V

Vanilla Panna Cotta, Mixed Berry Compote - GF

Stewed Apple & Raisin Crumble, Rum & Raisin Ice Cream - VE* GF*

Chocolate Brownie Sundae, Vanilla Ice Cream,
Belgian Chocolate Sauce, Honeycomb & Chantilly Cream - VE*

Selection of Cheese & Biscuits, Fresh Figs, Grapes & Chutney- V GF
£2 Supplement Charge

*Dishes Marked * will require alterations to be made VE/GF*

2 Courses £30.95 - 3 Courses £34.95

A deposit of £5 per person is required at the time of booking.

A 10% service charge will be added to the final bill

