

*The
Packhorse
Christmas Party
Menu*



Starters

Roasted Celeriac & Apple Soup, Herb Croutons - VE GF

Cider Glazed Pork Belly, Braised Leeks & Parsnip Crisp - GF

Mature Cheddar & Cauliflower Croquettes, Truffle Mayonnaise, Rocket & Parmesan - V

Citrus & Dill Salmon Gravlax, Horseradish Crème Fraiche, Pickled Red Onion & Granary Toast - GF*

Cranberry & Quinoa Stuffed Mushrooms, Crispy Onion, Mixed Leaves & Balsamic Glaze - VE GF*

Mains

Roast Berkshire Turkey, Cumberland Sausage, Apricot & Chestnut Stuffing,

Roast Potatoes, Sautéed Brussel Sprouts & Bacon,

Roasted Root Vegetables, Turkey Jus & Cranberry Sauce - GF

Roast Lentil Loaf, Roast Potatoes, Butternut Squash & Olive Stuffing,

Roasted Winter Vegetables & Vegetable Gravy - VE GF*

Pan Roasted Hampshire Venison Steak, Fondant Potato,

Swede Puree, Sautéed Cabbage & Bacon, Port Jus - GF

Chargrilled 8oz English Rump Steak,

Roasted Flat Mushroom, Rocket, Peppercorn Sauce & Chips - GF

£3 supplement charge

Pan Fried Fillets of Seabass, Crushed New Potatoes,

Sautéed Spinach, Tomato Velouté & Basil Oil - GF

Broccoli & Leek Pappadelle, Sun Dried Tomatoes, Crispy Leeks & Balsamic Glaze - VE GF*

Desserts

Traditional Christmas Pudding, Brandy Butter & Crème Anglaise - VE

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

Spiced Orange Panna Cotta, Brandy Snaps - GF*

Stewed Pear & Ginger Crumble, Vanilla Ice Cream - VE* GF*

Chocolate Brownie Sundae, Vanilla Ice Cream,

Belgian Chocolate Sauce, Honeycomb & Chantilly Cream - VE* GF

Selection of Cheese & Biscuits, Celery, Grapes & Chutney- V GF*

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

2 Courses £32.95 - 3 Courses £37.95

Card Details will be required to reserve & secure your booking. No payment is taken at the time of booking, but we reserve the right to charge your card £10 per person in the event of a late cancellation or failure to attend. Full T&CS available.

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

