

*The
Packhorse
Christmas Party
Menu*



Starters

Spiced Butternut Squash Soup, Coconut Cream, Herb Croutons - VE GF*

Maple & Ale Glazed Pork Belly, Braised Leeks & Parsnip Crisp

Grilled Goats Cheese Salad, Mixed Leaves, Roast Beetroot,
Toasted Pecans & Pomegranate Molasses - V GF

Smoked Mackerel Pate, Pickled Cucumber & Radish, Melba Toast - GF*

Baked Wild Mushrooms & Brie, Focaccia, Rocket & Balsamic Glaze - VE* GF*

Mains

Roast Berkshire Turkey, Sausage, Apricot & Chestnut Stuffing, Roast Potatoes, Pigs in Blankets,
Sautéed Brussel Sprouts & Bacon, Roasted Winter Vegetables, Turkey Jus & Cranberry Sauce - GF

Roast Lentil Loaf, Roast Potatoes, Butternut Squash & Olive Stuffing,
Sautéed Brussel Sprouts, Roasted Winter Vegetables & Vegetable Gravy - VE GF*

Pan Roasted Hampshire Venison Steak,
Truffle Mashed Potato, Carrot Puree, Sautéed Kale & Juniper Jus - GF

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

Oven Baked Scottish Salmon, Crushed New Potatoes,
Tomato & Garlic Peperonata & Basil Oil - GF

Aubergine & Courgette Rigatoni Al Forno,
Tomato & Balsamic Sauce, Garlic & Herb Crumb - VE GF*

Desserts

Traditional Christmas Pudding, Brandy Butter & Crème Anglaise - VE
Sticky Toffee Pudding, Caramel Sauce & Salted Caramel Ice Cream - VE

Black Forest & Dark Chocolate Mousse, Biscuit Crunch

Apple & Cinnamon Crumble, Vanilla Custard - VE* GF*

Chocolate Brownie Sundae, Vanilla Ice Cream,
Belgian Chocolate Sauce, Chantilly Cream & Hazelnut Praline - VE* GF

Selection of Cheese & Biscuits, Celery, Grapes & Chutney - GF
£2 supplement charge

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

2 Courses £34.95 - 3 Courses £38.95

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

