

Wistaria House

Christmas Menu – includes Party Crackers

Starters

Cream of celeriac soup, with crispy smoked bacon and white truffle oil (V)

Terrine of New Forest game served with baby gherkins, mushrooms 'a la Greque' and bread sauce

Salad of home-smoked salmon with confit lemons, herb crème fraiche & Granny Smiths

Handmade ravioli of goats cheese, tomato & pine nuts, topped with lyonnaise onions and Provençal sauce (V)

Twice baked smoked haddock & Gruyere soufflé with dressed leaves

Slices of home-smoked duck with soft cooked duck egg & celeriac remoulade

Main Courses

Grilled fillet of Scottish salmon on crab & crayfish risotto with buttered greens

Roast supreme of pheasant, served with black pudding, cranberry confit, fondant potato and bread sauce

Homemade parmesan & herb gnocchi served with young vegetables, local cheese shavings and sun-dried tomato pesto (V)

Roast Norfolk turkey, served with chestnut and cranberry stuffing, smoked bacon chipolata's, roast potatoes and turkey gravy

Char-grilled sirloin of beef with confit potatoes, Savoy cabbage and shallot & green peppercorn sauce

Whole baked bass & tiger prawns on spring onion mash with Pak Choi and lobster & Pernod bisque

Trio of Gloucestershire 'Old Spot' pork, served with honey roast parsnip puree, baby capers, Cocotte potatoes and red wine & thyme jus

Mille-feuille of young vegetables glazed with Welsh rarebit, served with sweet pea and herb beurre blanc (V)

Desserts

Christmas pudding, with brandy sauce and vanilla ice cream

Iced caramel parfait with mille-feuille of banana compote and caramel sauce

Caramelised apple tarte-tatin, served with Cinnamon anglaise

Dark chocolate marquise served with peanut parfait and warm chocolate sauce

Warm spiced poached figs, with vanilla pannacotta and candied orange zest

Selection of local cheeses, with homemade oatcakes, walnut bread and spiced chutney

To Finish

Coffee & mince pie

2 courses £19.95

3 courses £24.95

(V) – Vegetarian option