

THE CROOKED BILLET

2024

CHRISTMAS DAY MENU

STARTERS

PEA & SHALLOT RAVIOLI, pea puree, black truffle, parmesan shavings (V, VG optional)

GARLIC KING PRAWNS, garlic & shallot butter sauce, warm bread (VG & GF optional)

FILLET OF BEEF CARPACCIO, truffle mustard dressing, rocket

SAUTEED WILD MUSHROOMS ON TOAST, Isle of wight blue cheese sauce

GOATS CHEESE & FRESH FIG SALAD, Toasted pumpkin seeds, honey mustard dressing (V, GF & VG optional)

HAMPSHIRE VENISON & PHEASANT SAUSAGE, pan fried bubble & squeak caramelised shallots (GF optional)

MAIN COURSE

All mains served with roast potatoes, honey glazed parsnips and seasonal vegetables

BUTTER ROAST ROULADE OF TURKEY

Smoked bacon stuffing, yuletide trimmings, cranberry gravy

PAN ROAST FILLET OF SEATROUT

Orange, cranberry, & thyme glaze (GF optional)

PRIME FILLET OF BEEF

caramelised shallots, port wine jus (GF optional)

HAMPSHIRE FILLET OF VENISON

Butternut squash puree, woodland berry jus (GF optional)

LUXURY FISHERMANS PIE, king prawn, crayfish, smoked haddock, cod & salmon, in a white wine, gruyere cheese & dill velouté, topped with cheese mash (GF optional)

WILD MUSHROOM, LENTIL & MIXED NUT ROAST

With tomato gravy (VG optional)

DESSERTS

XMAS PUDDING, with Kraken spiced rum custard

APPLE TART TARTIN with ice cream

HOME MADE CHOCOLATE ORANGE CHEESECAKE

STICKY TOFFEE PUDDING, ice cream or custard (GF)

VEGAN ESPRESSO MARTINI "CHEESECAKE" (VG)

CHEESE BOARD, selection of local and international cheeses, grapes, walnuts, chutney (3.00 supplement)

V- Vegetarian, VG-Vegan, GF- Gluten free

Must be pre-ordered 48 hours in advanced. Deposit of 25.00 per person required

We advise that food prepared here may have come into contact with common allergens. Please make your server aware of any allergies or dietary requirements when placing your order.

Please be aware 10 % gratuity will be added to the bill



£95 per
Person