

The Fur and Feathers

Christmas Menu 2018

Starters

- Herb, Crab, Saffron & Chilli Mayonnaise Crouton ⓧ
- Bubbly Battered Prawns with Our Sweet Chilli Dipping Sauce
- Pheasant & Brandy Terrine & Duck Liver Pate, with Salad & Toast ⓧ
- Parsnip & Butternut Squash Soup, with Toasted coconut Crisps (Vegetarian) ⓧ
- Waldorf Salad with Grapes, Celery, Walnut & Mayonnaise (Vegan) ⓧ

Main Courses

- Our Famous Christmas Turkey Parcel ⓧ
a Bacon & Tarragon Stuffing Ball, Wrapped in a Turkey Escalope,
Tied with Smokey Bacon & served with Roast Potatoes, Vegetables & Turkey Gravy
- Smoked Haddock & Prawn Pie, with a Short Crust Pastry Top, ⓧ
Spinach, Peas & New Potatoes
- Slow Cooked Lamb Shank ⓧ
cooked in Red Wine, Garlic & Rosemary & Served with Mashed Potato
- Homemade Vegetable Bonbons (Vegetarian) ⓧ
with Tomato & Cranberry Sauce, Rocket & Parmesan Salad
- Provençal Socca (Vegan), A Turkish Pancake made with Gram Flour, ⓧ
Topped with Peppers, Courgettes, Basil Oil & Rocket salad leaves

Homemade Desserts

- Fran's Boozy Christmas Pudding ⓧ
with Cinnamon, Orange and a Brandy Butter Rosette
- Squidgy Double Chocolate Brownie ⓧ
with Chocolate Brownie Ice Cream
- Raspberry Panettone Trifle, with Kraken Rum
- Brown Sugar Meringue Nest filled with Clotted Cream Ice Cream & Boozy Apricots ⓧ
- Vegan Meringues, Filled with Berries & Chocolate Mousse (Vegan) ⓧ
- 4 Hampshire Cheeses - 3.95 Supplement as dessert, 8.95 as extra course ⓧ

Tariff

Tuesday - Thursday Lunch 2 Courses 22.95, 3 courses 27.95

Tuesday - Thursday Dinner & Friday - Saturday Lunch
2 Courses 23.95, 3 Courses 28.95

Friday - Saturday Dinner & Sunday Lunch
2 Courses 27.95, 3 Courses 32.95

ⓧ = Can be Gluten free - please specify