

Riverside Social

Christmas Day Menu

Amuse Bouche

Serano Ham & Twineham Grange Cheese Croquette, Saffron Aioli

Starters

Roasted Celeriac Soup, Poached Cacklebean Egg
Crispy Sage, Brown Butter(v) (gf available)

Twice Baked New Forest Goats Cheese Souffle
Balsamic Figs, Toasted Pecan, Baby Watercress, Truffle Honey (v)

Gin & Beetroot Cured Salmon
Crème Fraiche, Compressed Cucumber, Pickled Mustard Seeds, Dill Oil (gf available)

Dorset Cured Grass Fed Beef Bresaola
Red Chicory, Pickled Shallotte Rings, Capers Berries, Pecorino, Truffle Cream (gf)

Palate Cleanser

Champagne Sorbet & Fresh Raspberries (v)(gf)

Mains

Butter Roasted Breast of Norfolk Turkey, Cranberry, Chestnut & Orange Stuffing, Pigs In Blankets
Duck Fat Roast Potatoes, Proper Turkey Gravy (gf available)

35 Day Dry Aged Sirloin of Hampshire Beef, Pulled Brisket Yorkshire Pudding, Duck Fat Roast Potatoes
Honeyed Parsnip Puree, Proper Beef Gravy (gf available)

Pan Roast Fillet Of Halibut, Hand Picked Crab & Mascarpone Tortelloni
Buttered Baby Spinach, Asparagus, Champagne & Caviar Burre Blanc

Caramelized Shalott Tart Tatin, Deep Fried Burrata
Chilli Roasted Squash, Crisp Basil Leaves (v)(vg available)

(all mains come with a selection of winter vegetables)

Deserts

Black Cherry & Amaretto Christmas Pudding, Brandy Sauce (vg available)

Glazed Lemon Tart, Italian Meringue, Raspberry Sorbet, Pistachio (v)

Iced Chocolate Parfait, White Chocolate Aero, Blackberries, Gingerbread Crumb (v)

Selection Of British Fine Cheeses, Quince Jelly, Celery, Grapes, Chutney, Butter & Biscuits (v)(gf available)

Please let us know if you have any dietary requirements & we will do our best to adapt our dishes or provide an alternative

£130 pp

Discretionary 10% Service Charge Will Be Added To Your Bill

