

Main course options From the land

Chateaubriand (fillet steak joint), pomme anna & peppercorn sauce

Whole sucking pig

Beef Wellington, veal jus & buttered Jersey Royal potatoes

Crispiest Purbeck belly pork, cider sauce & hispi cabbage

Pan roasted duck breast, honey glaze and game jus

Beef bourguignon, pomme puree

Hampshire estate venison wellington, fondant potatoes, black cherry and game jus

Truffle stuffed chicken breast, morel sauce, buttered leeks and pomme puree

Oxtail & ox cheek pudding, veal demi-glace & heritage baby beets

Game pithivier, quadruple cooked chips, chicken jus & savoy cabbage

Lamp rump, Jersey Royals in wild garlic butter, lamb jus and new season