

BOXING DAY

Three courses • £60.00 per person

WHILST YOU CHOOSE

TEMPURA VEGETABLES £5.50

In light batter with sweet chilli dip

TEMPURA PRAWNS £2.50 EACH

In light batter with sweet chilli dip, *how many would you like?*

BUTTERMILK CHICKEN POPCORN £6.50

In spiced flour and crispy fried

COCKLE POPCORN £6.50

Coated in flour and crispy fried

OLIVES £5.50

In chilli oil with herbs and butter

OYSTERS HOT OR COLD £3.95 EACH

Fried in light tempura batter or served 'au natural'

ARTISAN BREAD FOR 2 PEOPLE £5.00

With butter

ARTISAN BREAD & DIPS FOR 2 PEOPLE £9.00

With tzatziki, aioli and hummus

STARTERS

ALEX'S TWICE BAKED CHEESE SOUFFLÉ

Rich, creamy soufflé with a glazed Old Winchester crust
Add chunks of smoked haddock £4.00

MUSHROOM RISOTTO

Mixed New Forest wild mushrooms,
soft poached egg, truffle and Madeira sauce

HAM HOCK TERRINE

Ham hock stripped off the bone, bound and pressed,
piccalilli, toasted sourdough and watercress

SALMON TERRINE

Layers of smoked salmon and dill butter,
beetroot, horseradish mousse and green apple

XO PORK & PRAWNS

Slow-cooked XO glazed pork belly, sautéed plump prawns,
pineapple, spring onion and sesame seeds

CARROT & COCONUT SOUP

Spiced carrot, coconut and coriander soup,
topped with fresh coriander and crème fraîche

MAINS

ROAST RUMP OF BEEF

Aged rump of beef cooked medium rare,
served with all the trimmings

ROAST TRIO OF PORK

Roasted pork belly, tenderloin and black pudding,
served with all the trimmings

SEAFOOD CURRY

Mixed chunks of fish and shellfish, cooked in a Sri Lankan curry sauce
served with egg fried rice, chillies, coconut and coriander

SWEET & SOUR SALMON

Baked fillet of salmon on a bed of sweet and sour vegetable stir fry,
crispy noodles, coriander and salted green mango

CHICKEN, PRAWN & LOBSTER

Breast of chicken, brined and roasted,
with plump prawns, creamed leeks and lobster sauce

NUT ROAST

Apricot, onion, lentil and mixed nut roast,
with vegetarian gravy

TO FINISH

STICKY TOFFEE PUDDING

Sticky date pudding, toffee sauce and salted caramel ice cream

PECAN PIE

Baked sweet pecan pie, Chantilly cream and chocolate sauce

TIRAMISU

Layers of rich coffee soaked sponge and sweet cream,
finished with cocoa powder

TROPICAL FRUIT PAVLOVA

Crisp meringue with a tropical fruit salsa and
passion fruit curd

CRÈME BRÛLÉE

Classic vanilla crème brûlée served with shortbread

JAM ROLY POLY

Suet sponge roll with raspberry jam and custard

SELECTION OF ICE CREAMS & SORBETS

Choose three scoops from our selection of ice creams and sorbets

CHEF'S SELECTION OF CHEESES

Chef's selection served with chutney and crackers

UPPER DECK

• BAR & RESTAURANT •