



₹,55

To Start

Jerusalem artichoke tart, chestnut gremolata, pickled walnuts pb

Mackerel pâté, samphire butter, fennel, dill & watercress salad, grilled sourdough

Chicken liver parfait, apple & celeriac remoulade, cider reduction, pickles, brioche toast

Main Course

Roast English turkey, pork & sage stuffing, goose fat potatoes, crushed root veg, sprouts, roast parsnip, pig in blanket, bread sauce & gravy

Pan roast Hampshire trout, new potatoes, samphire, caper butter & sea herbs gf

Parsnip & celeriac nut roast, Brussels tops, crushed root veg, rosemary roast potatoes, onion gravy pb gf

West Country rump of beef, Yorkshire pudding, goose fat potatoes, crushed root vegetables, sprouts, roast parsnip, creamed horseradish, gravy

To Follow

Christmas pudding, Cognac cream v

Dark chocolate brownie, rum-soaked raisins, brown butter cream v

Apple, fig & chestnut crumble, bay leaf custard v*gf

Long Clawson Stilton, quince jelly, celery, seeded crackers v

To Finish

Glass of Port or Sauternes +£8

Cafetiere coffee & mini mince pies v +£5





Bring on the cheer, your perfect Christmas party starts here.



Scan to unwrap the magic and take a peek at our crafted Christmas.

www.thephene.com/christmas

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request) gf (gluten ingredient free) Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence. A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team.

