

# FESTIVE Tour'met MENU

## STARTERS

### AT THE BOOT

Spiced red lentil & carrot soup (v)(veo)  
Toasted seeds, mini loaf, coriander

Duck liver pâté (gfo)

Orange & cranberry chutney, toasted brioche

Old Winchester & caramelised onion tart (v)  
Pickled walnut, Jerusalem artichoke

Salmon rillettes (gfo)

Pickled cucumber, radish, sourdough toast

## MAINS

### AT THE DRAGON

ALL SERVED WITH HONEY ROASTED CHANTENAY CARROTS (ve)(gf), SPROUTS & WINTER GREENS WITH HERB BUTTER (v)(veo)(gf).

Rolled turkey breast (gfo)

Pork & cranberry stuffing, pig in blanket, roast potato, parsnip, roasting gravy

Confit pork belly (gfo)

Creamed potato, black pudding, poached pear, wholegrain mustard velouté

Pesto roasted cod (gf)

Tomato & chorizo ragu, grilled tenderstem

Sweet potato & chickpea curry (ve)(gfo)

Herb rice, grilled flatbread

## DESSERTS

### AT BINARY

Christmas pudding (v)(gfo)

Brandy caramel, vanilla ice cream

Dark chocolate delice (v)(gf)

Mascarpone, candied orange

Lemon posset (gf)

Blueberry compote, meringue

Cheese plate (gfo)

Chutney, grapes, selection of biscuits

Fri 29<sup>th</sup> Nov

Fri 6<sup>th</sup> Dec

49.<sup>99</sup>

3 COURSES

3 VENUES

LIVE MUSIC

INC. TRAVEL  
BETWEEN VENUES



Our staff work really hard to give you the best experience possible, for this reason we add a discretionary service charge of 10% to your bill. If you would prefer not to pay this, we are more than happy to remove this for you, please just let a member of our staff know.

(VE) VEGAN (GFO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.