



GREAT FOSTERS
Historic Hotel & Gardens

FESTIVE A LA CARTE

Estate Grill Reduced A La Carte Menu available 1st December - 2nd January

NIBBLES

OLIVES £7

Mixed Marinated Olives

BREAD £7

Warm Sourdough and Focaccia served with British Rapeseed Oil and Balsamic Vinegar

CODS ROE £8

Whipped Smoked Cods Roe, Seeded Lavash Cracker

STARTERS

SOUP OF THE DAY £13

Warm Bread

MUSHROOM RISOTTO £14

Tarragon, Crème Fraîche, Maitake Mushroom

TAKE ON A 'PRAWN COCKTAIL' £21

Charcoal Butter Poached Jumbo Tiger Prawn, Baby Gem Lettuce Pureé, Marie Rose Hollandaise, Squid Ink Tapioca, Charred Baby Gem, Sourdough Crisp

HAM HOCK & PISTACHIO TERRINE £16

Piccalilli Gel, Toasted Sourdough

BEETROOT £14

Beetroot Agnolotti Pasta, Homemade Ricotta, Spinach, Pine Nut

CHICKEN PARFAIT £15

Chicken Liver Parfait, Port Jelly, Red Onion Chutney, Caramelised Onion Brioche, Onion Caramel

MULLET £15

Mullet, Fennel Jam, Chorizo, Black Olive and Caper Dressing

Please enquire if you require information about allergens.

#alexandermoments @greatfosters



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MAIN COURSE

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS £29

Sliced Roast Turkey Breast, Pigs in Blankets, Apricot and Sage Stuffing, Garlic and Thyme Roast Potatoes, Honey Roasted Parsnips, Buttered Carrots, Buttered Sprouts, Turkey Jus

MUSHROOM £24

Tarragon, Crème Fraîche, Maitake Mushroom

DAY BOAT FISH

Warm Tartar Sauce, Seaweed Pomme Dauphine, Pickled Seaweed

TRADITIONAL NUT ROAST WITH ALL THE TRIMMINGS £26

Vegan Sausage, Garlic and Thyme Roasted Potatoes, Honey Roasted Parsnips, Carrots, Brussel Sprouts, Vegetable Gravy

VENISON £36

Venison Loin, Jerusalem Artichoke Pureé, Pickled Mulberries, Walnut Crumb, 'Bubble & Squeak' Quail's Egg, Venison Jus

TRUFFLED POLENTA £24

Black Truffle Polenta, Vegetarian Parmesan, Roasted Butternut Squash, Toasted Hazelnut, Pickled Shimeji Mushroom

PORK £29

Hampshire Rare Breed Pork Loin, Slow Cooked Pork Jowl, Kohlrabi, Bramley Apple Pureé, Pork and Sage Jus Gras

RIBEYE 8oz £52 | SIRLOIN 6oz £45

Roasted Bone Marrow Topped with Beef Fat and Oat Crumb, Miso Glazed King Oyster Mushroom, Yeast Extract Braised Shallot, Beef Fat Rosti Potato

Sauces £5

Peppercorn | Red Wine Jus | Garlic and Herb Butter

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SIDES

All the below are £7

Triple Cooked Chips

Fries

Beer Battered Onion Rings

Chilli and Garlic Charred Greens

Rose Harissa Buttered New Potato

Beef Fat Rosti Potato Topped with Parmesan and Fresh Truffle \$14

DESSERTS

CHRISTMAS PUDDING £12

Traditional Christmas Pudding, Brandy Sauce, Cranberry

ALL SPICE CHEESECAKE £12

Szechuan Peppercorn, Plum and Vanilla

BANOFFEE PARFAIT £12

Malt Granola, Salted Caramel, Lime Chantilly

CHOCOLATE MOUSSE £14

Hazelnut Praline, Salted Caramel, Feuilletine

VEGAN CHEESECAKE £14

Mixed Berry Cheesecake, Rice Tuille, Citrus Crumb

SELECTION OF 3 OR 5 BRITISH CHEESES £18 | £22

Served with Chutney and Artisan Crackers

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