CHRISTMAS MENU 2026



HAUNCH OF VENISON

2 course set for £39.95
3 course set for £44.95

Winter Roots Soup (Ve)
with toasted sourdough

Smoked Duck Breast
with celeriac remoulade, micro leaves, balsamic glaze

Chalkstream Smoked Trout Pâté
with gin and tonic gel, pink peppercorn and dill

Blue Cheese & Cranberry Panna Cotta (GF)
with beetroot purée and glazed walnuts

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Hand Carved Turkey Breast
with chestnut and garlic-thyme stuffing, pigs in blanket, honey roasted carrots, potatoes and parsnips, brussel sprouts, gravy

Slow Roasted Venison Roulade (GF)
with leek and horseradish mash, tenderstem broccoli, red wine jus

Pan Roasted Seabass (GF)
with tomato concassé, buttered savoy cabbage, olive & chorizo soil

Chicory Tart in Puff Pastry (V)*
with goat's cheese and hazelnut mousse, parsnips purée, micro leaves and hazelnut dressing

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Cranberry Cranachan
with toasted oats, cranberries, whisky whipped cream and hazelnut tuile

Traditional Christmas Pudding (Ve)
with brandy cream

Cinnamon & Cranberry Cheesecake
with mulled wine syrup

Selection of English Farmhouse Cheeses *(£3 supplement)*



1 Minster Street, Salisbury, Wiltshire SP1 1TB 01722 411313 hello@haunchpub.co.uk
A discretionary 10% gratuity is added to all bills.
£5 per person deposit is required to secure your booking and pre-order 7 days before your visit
* Vegan option available