THE BLUE ROOM

STARTERS

White onion soup £9.50
beer braised onions, old Winchester

New Forest Mushroom rillette £10.00
pickled shimeji, artichoke crumb

Ham hock terrine £11.50
Pickled fennel, apricot chutney

Chalk Stream trout £11.50
beetroot, dill crème fraîche, rye

MAINS

Parsnip & Chestnut gnocchi £19.50
pickled onions, crispy sage

Curried Cod £25.50
Caramelised cauliflower, spinach, chilli threads

Roast Turkey £22.00
carrots, stuffing, duck fat potato, cranberry, jus

Hampshire Venison £24.50
celeriac, cavolo nero, peppercorn sauce

DESSERTS

All £10.50

Poached rhubarb
stem ginger, coconut foam, rhubarb powder

Caramelised custard tart
granny smith apple, yoghurt sorbet

Christmas Pudding
mulled wine, rum & raisin ice-cream

Chocolate fondant
cherry sorbet, white chocolate crumb

Allergen information is available on request. Please inform staff of any allergies before ordering.
All prices are inclusive of VAT.

THE BLUE ROOM

Welcome to the Blue Room, our sanctuary in the heart of Highfield Campus and a place where you can unwind and enjoy a unique culinary experience.

We are committed to using fresh, locally sourced Hampshire ingredients, alongside seasonal produce grown in our own campus kitchen garden and grounds. Sustainability is at the heart of our kitchen, we work closely with local suppliers, minimise food waste, and celebrate seasonal ingredients wherever possible and deliver bold, vibrant flavours in every bite.

Our experienced team is here to guide you, offering tailored recommendations to make your dining experience both enjoyable and unforgettable.

