

# CHRISTMAS DAY LUNCH MENU

*An indulgent five-course celebration of festive flavours in the heart of the New Forest*

£130 PER PERSON

## A FESTIVE WELCOME

Selection of artisan breads and goats butter (GFA)

## TO START

Jerusalem Artichoke Velouté *served with grana oil and parmesan crisps (GF)*

Queen Scallops *served in a half shell with gremolata and crab butter (GF, DFA)*

Venison and Wild Boar Terrine *served with kohlrabi remoulade and toasted sourdough (GFA, DF)*

Burrata and Fig Salad *served with pine nuts, asparagus tips with vermouth dressing (GFA)*

## REMISE EN BOUCHE

Champagne Sorbet (GF, DF)

## THE MAIN COURSE

Roast Hampshire Turkey *served with pork and herb stuffing, festive vegetables, pigs in blankets and duck fat roast potatoes with a rich turkey gravy (GF, DFA)*

Fillet of Beef Wellington *served on a red wine jus with parisienne potatoes and roast vegetables*

Whole Boneless Sea Bass *filled with king prawns and crayfish served with a lobster sauce, duchess potatoes and purple sprouting broccoli (GF)*

Vegetarian Haggis en Croute *served with field mushroom, spinach, slow roasted peppers on a red wine sauce, parisienne potatoes and vegetables (V)*

## A SWEET TREAT

Christmas Pudding *served with brandy sauce and red currants (GF)*

Chocolate Fondant *served with toffee sauce, candied fruit and chocolate soil*

Winter Berry Cheesecake *served with blackcurrant sorbet and fruit coulis*

Poached Cherries *served with Christmas pudding ice cream (GFA, DFA)*

## A FESTIVE FAREWELL

Petit fours & coffee

GF = GLUTEN FREE GFA = GLUTEN-FREE  
AVAILABLE V = VEGETARIAN VG = VEGAN  
DF = DAIRY-FREE

