

CHRISTMAS DAY LUNCH

*Please note that we will only have one sitting for
Christmas Day Lunch at 12.30pm*

Pre Booking only

STARTERS

Chicken liver parfait

with warm brioche and pear, tomato and safron chutney

Lobster Bisque

with a dash of Cognac

Hand cured & hand pressed sliced ox tongue

with Christmas chutney

Langoustine Cocktail

in a classic Marie Rose sauce

Broccoli & Cauliflower Gratin

All served with a rustic bread basket

~

Purbeck Bucks Fizz Sorbet

MAINS

Hursley Butcher's Fresh Turkey & Honey Roast Ham

*hand made stuffing balls and chipolata sausages
wrapped in dry cured bacon, roasted King Edward potatoes
& fresh market vegetables*

Thick cut Roast Sirloin of Beef

yorkshire pudding and pan gravy

roasted King Edward Potatoes & fresh market vegetables

Supreme of Fresh Turbot

with a light Bourride sauce, new potatoes & market vegetables

Whole wild sea bass

*served en papilote with steamed English & oriental herbs
new potatoes and market vegetables*

8 hour slowly braised half lamb shoulder

in a mint & redcurrant gravy, new potatoes & market vegetables

Cranberry & nut roast

*roasted king edward potatoes & fresh market vegetables
and vegetable gravy*

DESSERTS

Selection of local cheeses with biscuits & pickles

Christmas pudding with brandy sauce

Tiramisu with brazilian coffee & marsala wine,
finished with double cream

Belgian white chocolate box

filled with raspberry cream with white mint chocolate ice cream

Traditional black forest gateau with thick double cream

Apple, toffee & brioche "bread & butter" pudding & custard

~

Coffee & Petit Fours

£50.00 - Children £29.95

A deposit of £20.00 per person is required at time of booking

Please ask for booking form from a member of staff

Deposits are ONLY refundable up to 14 days before the booking