

CHRISTMAS DAY

ON ARRIVAL EGG NOG, SNOWBALLS &
CANAPES ON ARRIVAL

STARTERS

EARLMAURE SHELLFISH SEA SCALLOPS WITH LEEKS AND A VERMOUTH CREAM SAUCE

DODINE OF DUCK WITH PISTACCIO REAL JAM & CHUTNEY CO APPLE, DATE AND WALNUT CHUTNEY
AND TOASTED BRIOCHE

SULFRENO SOUP GARNISHED WITH PARISEAN OF VEGETABLES AND MATT THE BAKERS ARTISAN
BREAD

LYBURN CHEESE FONDUE SERVED WITH RED ONION MARMALADE AND HOMEMADE BREADSTICKS

SMJ SHELLFISH DORSET CRAB SALAD, BROWN CRAB MAYONNAISE, APPLE, CARAMALISED WALNUT
AND WOOD SORREL

NEW FOREST ICE CREAM CHAMPAGNE SORBET AND THE REAL FRUIT COMPANY STRAWBERRIES
COMPOT

MAINS

FREE RANGE NEW FOREST TURKEY FROM NOAHS ARC CO. SERVED WITH GOOSE FAT POTATOES,
BRUSSEL SPROUTS WITH PANCETTA, BUTTERED CARROTS, HONEY ROAST PARSNIPS, STUFFING, PIGS
IN BLANKETS, HOMEMADE GRAVY

BEAULIEU ESTATE VENISON WELLINGTON WITH RED CURRANT AND CHESTNUT STUFFING, CHATEAU
POTATOES AND A PANACHE OF VEGETABLES, HOMEMADE JUS

THE FARMERS BUTCHER HAMPSHIRE FILLET OF BEEF TORNADO ROSSINI, FOIS GRAS, FLAT
MUSHROOM, HARRICOT VERT, MADIRA SAUCE

STEAMED HALLIBUT WITH A SMJ SHELFISH AND SAFFRON RISOTTO TOPPED WITH PEA SHOOTS

ROASTED ROOT VEGETABLE BRIE AND CRANBERRY WELLINGTON, SERVED WITH THYME ROASTED
POTATOES, BRUSSEL SPROUTS WITH PINENUT AND SUNDRIED TOMATOES, BUTTERED CARROTS AND
HOMEMADE VEGETERIAN GRAVY

DESSERTS

FIG CLAFITIS AND LOCAL CLOTTED CREAM

CREPES, BRANDY BUTTER AND CLEMENTINES

CLASSIC LEMON TART SERVED WITH VANILLA CREAM

CHOCOLATE ORANGE BROWNIE, SERVED WITH NEW FOREST RUM AND RASAIN ICE CREAM

HOMEMADE CHRISTMAS PUDDING SERVED WITH TRADITIONAL BRANDY SAUCE

NEW FOREST MARQUE PETIT FOURS