

Christmas Day



- **ON ARRIVAL**

- Egg nog, Snowballs & hors d'oeuvre

- **STARTERS**

- Earlmaure shellfish sea scallops with leeks and a vermouth cream sauce
- Dodine of duck with pistachio 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, caramelised walnut and wood sorrel

- **AMUSE-BOUCHE**

- New Forest ice cream champagne sorbet and the real fruit company strawberries compote

- **MAINS**

- Free range New Forest turkey from Noahs Arc Co. served with goose fat potatoes, brussel sprouts with pancetta, buttered carrots, honey roast parsnip, stuffing, pigs in blankets and finished with a homemade gravy
- Beaulieu estate venison wellington with red currant and chestnut stuffing, chateau potatoes and a panache of vegetables finished with a homemade jus
- The farmers butcher Hampshire fillet of beef tornado Rossini, fois gras, flat mushroom, haricot vert and madira sauce
- Steamed halibut with a smj shellfish and saffron risotto topped with pea shoots, roasted root vegetables, brie and cranberry wellington served with thyme roasted potatoes, brussel sprouts with pinenut and sundried tomatoes, buttered carrots and homemade vegetarian gravy

- **DESSERTS**

- Fig clafitis and local clotted cream
- Crepes, brandy butter and clementines
- Classic lemon tart served with vanilla ice cream
- Chocolate orange brownie, served with New Forest rum and raisin ice cream

- Homemade Christmas pudding served with traditional brandy sauce

- **PETIT FOUR**

- New Forest marque petit fours

£74.99 pp
£49.99 pchild

