

THE TRUSTY SERVANT INN CHRISTMAS DAY MENU 2019

Welcomed with a Glass of Bubbles and a Selection of New Forest Marque Canapes

Prosciutto Ham, Confit Duck and Foie Gras Terrine with Kumquat Chutney and Toasted Brioche
Whole Baked Baby Camembert with Peach Chilli Jam, Cheese Straws and Homemade Breadsticks (v)
Traditional Tomato Soup with Cheddar Dumplings and Crusty Bread (v)
Dived Scallops baked in their shells with Brown Shrimp, Leeks and Vermouth, topped with Filo Pastry
Crab and Prawn Cocktail on a Fennel and Avocado Salad

Refreshing Blood Orange Sorbet with a Cointreau Syrup (v)

Noah's Ark Free Range Roast Turkey, with Goose Fat Roasted Potatoes, Pigs in Blankets, Roasted Parsnips, Glazed Carrots, Brussel Sprouts with Pancetta, Stuffing and Fabulous Gravy
Beef Wellington with a Madeira Sauce, Chateau Potatoes, Wild Mushrooms and Buttered Green Beans
Beaulieu Estate Venison Medallions with a Trio of Vegetable Mousse, a Potato and Spinach Rosti, Toasted Pine Nuts and a Venison Port Jus
New Forest Wild Mushroom, Spinach and Chestnut Wellington with Roast Potatoes, Vegetable Panache and a Madeira Sauce (v)
Pan Fried Halibut, with Gnocchi, Wild Mushrooms and Oyster Beignets, finished in a Lemon Butter Sauce

The Trusty Servant Inn Christmas Pudding with Brandy Sauce (v)

Chocolate Torte, topped with Chocolate Ganache, served with Raspberries and Cream (v)

Traditional Lemon and Blueberry Tart served with Lemon Crème Fraiche (v)

Black Forest Chocolate Brownie served with Black Cherry Ice Cream (v)

A Selection of Local Cheeses to include Lyburn Gold, Tunworth Soft, Dorset Blue Vinney and Rosary Goats Cheese with Homemade Chutney, Quince Jelly, Black Grapes and a Selection of Biscuits (v)

Coffee and Beaulieu Chocolate Studios Petit Fours to Finish

£79.99

www.thetrustyservant.co.uk

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Vegan and Gluten Free Alternatives are available please ask at time of booking