



Christmas Break Menus 2025



Christmas Eve Dinner Menu 2025

£65 per person

STARTERS

Roasted red pepper and tomato soup, basil oil (V.GF.DF)

Duck liver parfait, fig chutney, toasted brioche (GF on request)

Pan seared scallops, cauliflower puree, chorizo and walnut picada
(GF.DF on request)

Double baked Dorset Blue vinney cheese soufflé, spinach and shallot salad

New Forest wild mushroom vol au vent with crispy eggs, chive butter sauce
(V.DF on request)

MAIN COURSES

Herb crust breast of chicken, dauphinoise potatoes, roast root vegetables, marjoram jus
(GF.DF on request)

Confit duck leg, red cabbage and papaya slaw, dauphinoise potatoes, cherry and red wine sauce
(GF.DF on request)

Baked fillet of red mullet, creamed spinach, salt and pepper squid, rocket and parmesan salad
(GF.DF on request)

Tandoori roast loin of monkfish, crushed sweet potato with cumin, bok choy, coconut saffron sauce
(GF.DF on request)

Pappardelle pasta, wild mushroom and spinach, feta cheese, black olive and rocket dressing
(V.GF.DF on request)

DESSERTS

Christmas pudding with brandy sauce, redcurrants (V.GF.DF on request)

Raspberry cranachan (V.GF.DF on request)

Treacle tart, caramelised apple, lemon sabayon

Steamed chocolate chip sponge, chocolate fudge sauce, banana ice cream

Selection of English cheeses, bread, biscuits, grapes, chutney (V.GF.DF on request)

COFFEE AND FESTIVE TREATS



Christmas Day Lunch Menu 2025

£159pp / £99 children 12 and under

Selection of hot and cold canapes

STARTERS

Dorset crab salad, brown crab mayonnaise, avocado and chicory, sourdough croute
(GF.DF on request)

Seared tuna sashimi, fennel slow, Asian dressing (GF.DF on request)

Cauliflower and coconut soup, curry oil, crispy potato (V.GF.DF on request)

Warm goat cheese with Honey roast figs and walnuts salad (GF)

Pan roast pigeon breast, puy lentils, pancetta and blackberry jus (GF.DF on request)

FISH COURSE

Classic smoked salmon, red onion, caper, lemon, buttered granary bread (GF.DF on request)

Beetroot carpaccio, feta cheese crumb, balsamic, granary bread, micro herbs

MAIN COURSES

Traditional roast turkey, pork and sage stuffing, pig in blanket, roast parsnip, roast turkey jus
(GF.DF on request)

6oz Tournedos beef, celeriac puree, garlic butter cep, red wine jus (GF.DF on request)

Roast wild turbot, charred baby leeks, mango and Isle of Wight tomato salsa (GF.DF on request)

Pan fried fillet of Scottish salmon, creamed savoy cabbage, white wine cream sauce (GF.DF on request)

Leek and wild mushroom pithivier, spinach puree (V.DF on request)

All main courses are served with a table selection of roast potatoes, seasonal vegetables and bread sauce

DESSERTS

Christmas pudding, brandy sauce, redcurrants (V.GF.DF on request)

Vanilla custard tart, honey roast figs, granola

White chocolate and pistachio Charlotte, chocolate sauce, pistachio ice cream

Hazelnut praline Paris-Brest, praline cream, chocolate hazelnut sauce

Selection of English cheeses, breads, biscuits, grapes, chutney (V.GF.DF on request)

COFFEE AND FESTIVE TREATS



Children's Christmas Day Lunch Menu 2025

Selection of hot and cold canapes

STARTERS

Tomato soup, bread and butter

Prawn cocktail, gem lettuce, Marie rose sauce

Sausage wrapped in puff pastry, cranberry sauce

FOLLOWED BY

Melon and Parma ham

MAIN COURSES

Traditional roast turkey, stuffing, pig in blanket, roast potatoes, selection of seasonal vegetables, turkey jus
(GF.DF on request)

Baked fillet of cod, chunky chips, garden peas

Beef burger, cheese, tomato, lettuce, onion, brioche bun with chips

Luxury mac and cheese, garlic ciabatta

DESSERTS


Chocolate brownie s'more, vanilla ice cream

Christmas pudding, custard

Selection of three ice creams or sorbets

Vanilla custard tart, honey roast figs, granola





Boxing Day Gala Dinner Menu 2025

£85 per person

Selection of canapes at your table

STARTERS

Pressed ham hock terrine, celeriac remoulade, sourdough croute, walnut vinaigrette
(DF.GF on request)

Warm goats' cheese, chargrilled courgette, sourdough croute, roasted pine nuts, balsamic
(V.DF.GF on request)

FISH COURSE

Cured chalk stream trout vol au vent, chive butter sauce
(V.DF.GF on request)

New Forest mushroom vol au vent, chive butter sauce
(V.DF.GF on request)

MAIN COURSES

Herb crusted chicken breast, fondant potatoes, wild mushrooms, spinach, tarragon jus
(GF.DF on request)

Butternut squash and chestnut Wellington, roast potatoes, braised red cabbage , onion gravy
(V.DF on request)

DESSERTS

Chocolate terrine, peanut butter tuille, salted caramel ice cream
(GF.V.DF on request)

COFFEE AND FESTIVE TREATS