

Christmas Day Lunch

A glass of fizz & canapés* on arrival (at selected sites)

STARTERS

Roasted parsnip soup, with crispy sage leaves and shaved black truffle (V,GFO)
Camembert & mature cheddar soufflé, frisée & radicchio salad and walnut vinaigrette
Port & duck pâté, cranberry, red onion compote with focaccia crisp
Hot smoked salmon, honey mustard dressing, pomegranate seeds, and blinis (GFO)

MAINS

Roasted turkey breast, cranberry and thyme stuffing, duck fat roast potatoes, pig in blanket, glazed Brussel sprouts, winter vegetables, gravy (GFO)
Roast striploin, with duck fat roast potatoes, winter vegetables and gravy (GFO)
Grilled sea bream, fondant potato, samphire and white wine & chive velouté (GF)
Butternut squash & celeriac parcel, winter vegetables, creamy mash potatoes, thyme jus (V, VEO)

AFTERS

Christmas pudding, brandy sauce (VEO, GFO)
Limoncello cheesecake, with whipped cream and candied lemon peel
Chocolate cherry delice, crème fraîche, cherry compote and cocoa crumble
Treacle, lemon and ginger tart, vanilla ice cream and candied ginger

CHEESE

Selection of cheeses, chutneys, crackers, fruit (GFO)

WARM INDULGENCES

Tea, coffee & mince pies (VEO)

BURLEY MANOR

£125 per adult, £60 per child (under 12)

BARTLEY LODGE

£109 per adult, £60 per child (under 12)

THE DRIFT INN at Beaulieu Hotel

£99 per adult, £55 per child (under 12)

*Please note, canapés only included at Bartley Lodge & Burley Manor

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

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If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill

