

Festive Lunch & Dinner

STARTERS

Roasted parsnip soup, with crispy sage leaves and shaved black truffle (V,GFO)
Beetroot carpaccio, whipped goats cheese, candied walnuts and balsamic (V,GF)
Ham hock terrine, brandy cherry compote with rustic sourdough
Cured trout, with beetroot purée, dill crème fraîche and rye crisp (GFO)

MAINS

Roasted turkey breast, cranberry and thyme stuffing, duck fat roast potatoes, pig in blanket, glazed Brussel sprouts, winter vegetables, gravy (GFO)
Beef feather blade, white truffle potato gratin, seasonal greens and jus (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)
Treacle, lemon and ginger tart, vanilla ice cream and candied ginger
Chocolate cherry delice, crème fraîche, cherry compote and cocoa crumble
Selection of cheeses, chutneys, crackers, fruit (GFO)

WARM INDULGENCES

Tea, coffee & mince pies (VEO)

TWO COURSE

£29.00 per person

THREE COURSE

£34.00 per person

HOTELS

Burley Manor | Bartley Lodge* | The Drift Inn at Beaulieu Hotel

Printed
on 100%
recycled
paper.

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

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

