

FESTIVE

STARTERS

Butternut squash & sage soup (VE, GF)

Smoked salmon & horseradish mousse, pickled cucumbers, cucumber caviar, sourdough (GFO)

Ham hock & baby gherkin terrine, set on toasted brioche, egg and chive hollandaise (GFO)

Salt-baked rainbow beetroots, beetroot gel, Rosary goat cheese crumb, herb oil (GF)

MAINS

Roast turkey, pigs in blanket, cranberry stuffing, roasted vegetables, roasted potatoes, red wine gravy (GFO)

Slow braised feather blade, pomme purée, bourguignon sauce, sticky red cabbage (GF)

Pan fried salmon, ratatouille, parmentier potatoes (GF)

Wild mushroom risotto, sage oil, crispy mushrooms (VE, GF)

AFTERS

Christmas pudding, brandy sauce, redcurrants (V)

Chocolate & orange pavé, blood orange & mint salsa

Lemon tart, raspberry sorbet (VE, GF)

New Forest cheese selection, crackers, grapes, celery, chutney (V, GFO)

WARM INDULGENCES

Tea, coffee & mince pies (V)

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.





Beaulieu Inn, Bartley Lodge, Burley Manor, Burley Huts
Forest Lodge, Moorhill House, The Drift