



# CHRISTMAS DAY MENU

## STARTERS

- ☐ Soup – curried parsnip and celeriac soup, chive and lemon yoghurt and cheddar cumin
- ☐ Smoked salmon Carpaccio, pickled beetroots, and radish salad, oranges and a horseradish crème fraiche
- ☐ New Forest game, pistachio and apricot terrine spiced apple and plum chutney, sourdough toast
- ☐ Roast shallot and cherry tomato tar. Blue Vinnie, fig and walnut salad, honey and mustard vinigarate

## MAINS

- ☐ Roast breast of Norfolk turkey, pigs in blankets, sage and onion stuffing with turkey gravy.
- ☐ Roast Dorset topside beef, Yorkshire pudding and red wine gravy.
- ☐ Mustard and maple glazed dorset gammon, spiced apple chutney (all the above are served with duck fat roast potatoes and seasonal veg)
- ☐ Butternut squash, pine nut, sweet potato and golden raisin pathivier, crispy sage, vegetarian gravy and seasonal veg.
- ☐ Pan fried fillet of salmon, celeriac 3 ways, wilted rainbow chard, preserved lemon, confit garlic and chervil dressing.

## DESSERTS

- ☐ Christmas pudding, crème anglais, and brandy butter
- ☐ Panettone vin santo winter berry and zabaglione trifle
- ☐ Banana and hazelnut chocolate pot, short bread biscuits
- ☐ Salted caramel cheesecake, dark chocolate base
- ☐ Gluten free chocolate brownie, winter berry compote and vanilla ice cream
- ☐ Selection of Dorset cheeses, spiced apple and plum compote, Mrs fudges crackers supplement £4.00



# FESTIVE MENU

## STARTERS

- ☐ Pulled ham hock and parsley terrine, pickled vegetables, apple chutney and sourdough toast
- ☐ Curried parsnip and celeriac soup, chive and lemon yoghurt and cheddar cumin loaf
- ☐ Grilled Capricorn goat's cheese, apple, grape and pecan salad, chicory and cranberry honey vinigarat
- ☐ Pork and chorizo scotch egg, truffled mayonnaise, smashed pork scratchings and baby herb salad

## MAINS

- ☐ Roast breast of Norfolk turkey, pigs in blankets, sage and onion stuffing and turkey gravy
- ☐ Roast Dorset topside beef, Yorkshire pudding red wine and thyme gravy
- ☐ Mustard and maple glazed Dorset gammon spiced apple chutney  
(all the above are served with duck fat roast potatoes and seasonal veg)
- ☐ Truffled parsnip and brioche bread and butter pudding, roast hazelnut and thyme butter, vegetarian gravy and seasonal vegetables
- ☐ Pan fried hake fillet, wilted spinach, crushed new potatoes, Parma ham crisp and tomato herb sauce vierge

## DESSERTS

- ☐ Christmas pudding, crème anglais, and brandy butter
- ☐ Panettone vin santo winter berry and zabaglione trifle
- ☐ Banana and hazelnut chocolate pot, short bread biscuits
- ☐ Salted caramel cheesecake, dark chocolate base
- ☐ Gluten free chocolate brownie, winter berry compote and vanilla ice cream
- ☐ Selection of Dorset cheeses, spiced apple and plum compote, Mrs fudges crackers supplement £4.00



**2 course £15.95 • 3 course £19.95**

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