Bookings 12 - 1 p.m. Adults £75 Children £25





Bucks Fizz - A little sparkle to start

Starters

Prawn & Crayfish Cocktail

King prawns and crayfish tails in a homemade seafood sauce on a bed of salad and served with a wholemeal seeded roll

Roasted Red Pepper & Tomato Soup

A rich homemade tomato soup laced with roasted red peppers. Served with a crisp ciabatta

Duck & Orange Pâté

Smooth pork, duck and chicken liver pâté with orange served with a real ale chutney, crusty ciabatta and a balsamic dressed salad

Roasted Figs with Parma Ham & Goats' Cheese

Fig stuffed with 'rosary' goats' cheese from Salisbury wrapped in Parma ham baked until crisp. Served on a bed of rocket drizzled with balsamic and extra virgin olive oil

Main Course

Our trio of meats from the carvery Why choose on Christmas Day when you can have all three!

Rib of beef - Turkey Breast - Roasted Ham

All served with the classic accompaniments:

Sprouts, maple syrup roasted parsnips, carrots, cabbage & bacon, pigs in blankets, roast potatoes & homemade yorkshire pudding. Served with port, orange & cranberry stuffing.

Meat not your thing?

Try our

Nut Roast Pie

Homemade pie filled with roasted chestnuts, walnuts cranberries, chestnut mushrooms and leeks

Dessert

Kir Royal Cheesecake

Prosecco and blackcurrant cheesecake with popping candy on a biscuit base. Served with Madagascan vanilla ice cream

Madagascan vanilla ice cream

White Chocolate Gift

Salted Caramel Roulade Soft light meringue with a salted caramel filling drizzled with extra caramel and served with ice cream

A cube of white chocolate mousse with a surprise

raspberry coulis centre on all butter shortbread

wrapped in velvety ivory chocolate, served with

Christmas Pudding

Our take on this classic festive dish, served with brandy sauce & rum-raisin ice cream

Cheese & Biscuits

A selection of local cheeses served with a mix of crackers & grapes

Lyburn Gold (Salisbury) This British award winner has a creamy, smooth texture similar to a Gouda

Lyburn Oak Smoked A light delicate flavour & a glorious caramel colour

Lyburn Garlic & Nettle A young, well balanced cheese with a hint of garlic & onion. The nettle gives this cheese a hint of colour

Isle of Wight Blue Cheese A stunning creamy soft blue cheese made by hand

Isle of Wight Soft Brie A delicious, organic cheese that fits nicely in between the Brie & Camembert brackets

Coffee & Mince Pies

A fresh ground Italian coffee served with truffle chocolate & a mince pie

Latte - Americano - Flat White - Espresso - Cappuccino

Christmas Day Children's Menu

 Starter

 Classic homemade tomato & basil soup

 Main Course

 A smaller portion of our festive carvery with all the trimmings or

 Homemade linguini pasta in a tomato & basil sauce

 Dessert

 A Neapolitan snowman ice cream or

 or

 Chocolate cake with cream or ice cream

Christmas Day Order Form

Number of adults Number of children		Total number in party		
Date	Time Booked before 30th Oct? Y 🔲 N 🗌		Highchair required? Y 🔲 N 🗌	
Table number				
Starters		Adult	Children	
Roasted Red Pepper & Tom	iato Soup			
Prawn & Crayfish Cocktail				
Duck & Orange Pâté				
Roasted Figs with Parma Ha	ım & Goats' Cheese		<u>.</u>	
Main Course				
Trio of Meats from the Carve	ery			
Nut Roast Pie				
Linguini Pasta				
Dessert				
White Chocolate Gift				
Salted Caramel Roulade				
Kir Royal Cheesecake				
Christmas Pudding				
Snowman Ice Cream		·		
Chocolate Cake with Creat	m or Ice Cream			

If you have any dietary requirements please let us know in this box & we will do our very best to accommodate you

Boxing Day

What is Boxing Day without the traditional British bubble & squeak fry up? Eat with us on Christmas Day & receive a voucher for a complimentary bubble & squeak Boxing Day fry up!

Parties of 6 and over: Book before the 30th October & receive a complimentary bottle of Prosecco with your meal

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