



## CHRISTMAS

## DAY MENU

2019

£75 per head

Please note a non-refundable deposit of £30 per head will be taken to secure your booking



*Cauliflower velouté with grated winter truffle*

*Pan-seared scallops, pea purée, pickled artichokes, crispy pancetta*

*Wild mushroom & tarragon ravioli, mushroom consommé*

*Chicken & duck liver terrine, red onion, chutney brioche soldiers*

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*Roasted turkey crown, seasonal roasted vegetables all the traditional trimmings*

*Beef Wellington, cavolo nero mash, madeira jus*

*Baked fillet of sole, buttered spinach, sea beets, lobster & whisky bisque*

*Winter roots, chestnut & pumpkin pithivier, soubise sauce*

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*Blackcurrant & sloe gin sorbet*

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*Christmas pudding, Gran Marnier cream*

*Chocolate fondant, salted caramel ice cream*

*Lemon tart, clotted cream*

*Selection of British cheeses, biscuits, chutney, grapes*

A discretionary service charge of 10% will be added to your bill

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

The Bourne Valley Inn, St. Mary Bourne, Near Andover, SP11 6BT Telephone: 01264 738 361