



## CHRISTMAS PARTY MENU 2019

*£23 for two courses*

*£28 for three courses*

*Parties booked in with us before the  
end of August 2018 will receive a  
10% early-bird discount on food*

*Please note a non-refundable deposit of £15 per  
head will be taken to secure your booking*



### *Starters*

*Spiced butternut squash & coriander soup, brioche croutons  
Confit duck terrine, blood orange & pickled fennel, soda bread  
Goat's cheese mousse, heritage beetroot & chicory crostini, mustard dressing  
Smoked haddock & gruyere croquettes, pea purée*

### *Mains*

*Roasted turkey crown, seasonal roasted vegetables all the  
traditional trimmings  
Slow-braised lamb shoulder, scallion mash, glazed carrots, minted jus  
Pan-fried stone bass, crushed new potatoes, wilted greens & lemon butter  
Baked celeriac & wild mushroom risotto, Parmesan crisp*

### *Pudding*

*Christmas plum pudding, custard  
Baked cheesecake, candied ginger & berry compote  
Dark Chocolate brownie, vanilla bean ice cream  
Selection of British cheeses, celery, quince jelly, biscuits (£5 supplement)*

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