



JOIN US THIS FESTIVE SEASON

CHRISTMAS AND NEW YEAR DINING

Marsham Court
Hotel

CHRISTMAS DAY
IN THE
PLANTATION RESTAURANT

£69.95 per person

'Last Night of the Proms' atmosphere
with entertainment by Alan Roberts

King Prawn & Poached Salmon Cocktail with Marie Rose Dressing C Cr E F
Smoked Chicken & Pancetta Salad with Iceberg Lettuce, Parmesan Shavings
served with Garlic & Herb Croutons E G M SD

Trio of Melon Pearls, Forest Berry, Vanilla and Cinammon Compote V Ve SD

Spiced Cauliflower & Roasted Chestnut Soup with
Cracked Black Pepper & Wholemeal Croutons C G N V Ve

OR

Mulled Wine Sorbet V Ve

Traditional Roast Turkey Breast & Baked Ham with all the trimmings C G N SD

Roast Ribeye of Beef, Beetroot Puree & Thyme Scented Jus C SD

Pan Fried Turbot, Crushed Potatoes served with a

Lemon & Parsley Butter Sauce F M

Traditional Vegetable Wellington,

Sun Dried Tomato & Roasted Red Pepper Salsa C G So V Ve

Traditional Christmas Pudding served with Brandy Sauce E G M SD V

Cream Filled Profiteroles, Dipped in Dark Chocolate with

Fresh Berries & Edible Flowers E G M V

Forest Berry & Kahlua Soaked Sponge Trifle

with Custard & Vanilla Chantilly E G M SD V

Vegan Apple Tart Tartin & Vegan Vanilla Ice Cream G V Ve

Trio of Coastal Cheddar, Somerset Brie & Dorset Blue Vinny C G M SD

Coffee & Mince Pies

CHRISTMAS DAY CARVERY

£39.95 per adult

£24.95 per child

includes a visit from Santa & a gift for the children

(child price is for age 12 and under)

Traditional Roast Turkey Breast

Baked Ham

all the trimmings

C G N SD

Traditional Vegetable Wellington with a

Sun Dried Tomato & Roasted Red Pepper Salsa C G So V Ve

Traditional Christmas Pudding served with Brandy Sauce E G M SD V

Cream Filled Profiteroles, Dipped in Dark Chocolate with

Fresh Berries & Edible Flowers E G M V

Forest Berry & Kahlua Soaked Sponge Trifle

with Custard & Vanilla Chantilly E G M SD V

Vegan Apple Tart Tartin & Vegan Vanilla Ice Cream G V Ve

Trio of Coastal Cheddar, Somerset Brie

& Dorset Blue Vinny C G M SD

Coffee & Mince Pies

NEW YEARS EVE GALA BANQUET

£69.95 per person

with entertainment for dancing from Q Tones Trio,
Charity Raffle & glass of Fizz to welcome the New Year.

Grilled Langoustines with Garlic Butter, Parsley & Lemon Cr M
Shredded Hoi Sin Duck, Orange & Caramelised Walnut Salad with
Pomegranate Molasses C N So S

Spinach & Ricotta (or Vegan Cheese) Stuffed Flat Mushrooms
with Wild Rocket Salad C M V (or C So V Ve)

Strawberry, Mango & Kiwi Cocktail, Passion Fruit Coulis SD V Ve

Wild Mushroom Soup, Truffle Oil & Pickled Shitake Mushrooms C L SD V Ve
OR

Champagne Sorbet SD V

Classic Beef Wellington wrapped with Parma Ham & Chestnut Mushroom Duxelle
served with a Thyme Scented Jus C E G Mu SD

Manchego & Artichoke Stuffed Chicken Supreme with
Charred Asparagus Spears served with a Salsa Rosso C M SD

Baked Loin of Cod served with Chorizo, Puy Lentil Veloute
& Roasted Cherry Tomatoes C F L SD

Shallot, Asparagus & Red Pepper Tart Tartin, Napolitana Sauce C G V Ve
Butternut Squash & Potato Gnocchi with Spinach Pesto E G M N V

Oreo & Peanut Butter New York Cheesecake, Baileys Syrup E G M N SD V

Grand Marnier Creme Brulee with Lemon & Almond Biscuit E G M SD V

Classic White & Dark Chocolate Mousse E M V

Raspberry & Whiskey Parfait with Toasted Oats & Maple Syrup G SD V Ve

Coffee & Mints

C-Celery Cr-Crustacean E-Egg F-Fish G-Gluten L-Lupin M-Milk Mo-Molluscs
N-Nuts P-Peanuts S-Sesame Seeds So-Soya SD-Sulphur Dioxide V-Vegetarian Ve-Vegan