



THE STABLES

SAMPLE CHRISTMAS MENU

PRE-DINNER CANAPÉS

Creedy Carver chicken pâté, cherry compote, Melba toast
Smoked halibut, dill crème fraîche, yuzu pearls
Devils on horseback, pancetta, cranberry gel
Cep mushroom, vol-au-vent, winter black truffle (V)

STARTERS

Gin-cured ChalkStream® trout
Keta caviar, dill-infused cucumber, horseradish Chantilly
Earl Stoneham Wagyu beef carpaccio
Wild rocket, Old Winchester and winter truffle croquette, charcoal oil
Ethical foie gras
Pan-seared pain d'épice, hazelnut granola, poached pear in Pedro Ximenez
Native lobster
Heirloom tomato, grilled grelot onions, Oscietra caviar and Champagne beurre blanc
Salt-baked heritage beetroot (V)
Whipped Little Lily goats cheese, smoked seeded brittle, balsamic pearls



V = Vegetarian

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MAIN COURSE

Dorset bronzed turkey

Pork, sage and chestnut stuffing, roasted Roscoff onion purée, rosemary jus

Hereford 41-day-aged beef fillet

Yorkshire pudding filled with braised beef cheek, watercress purée, bordelaise sauce

Magret of duck

Crispy prosciutto, redcurrants, confit of leg croquette, winter truffle jus

Cornish turbot

Saffron-roasted fennel, Chapel Down Chardonnay and razor clam sauce

Seasonal wild mushroom 'nut roast' (V)

Foraged mushrooms, winter truffle, roasted chestnuts, beurre noisette

All main courses to be served with traditional festive garnishes

Duck-fat-roasted potatoes, pigs in blankets, stuffing, honey-glazed Chantenay carrots,
confit parsnips, sherry vinegar turnips, buttered brussel sprouts

PRE-DESSERT

Buck's fizz sorbet with gold leaf

DESSERTS

Figgy pudding

Brandy sauce, brandy butter, fresh cranberries

Mont Blanc

Sherry poached pears, chestnut cream, vanilla Chantilly, hazelnut praline

Dark chocolate and orange Marquise

Salted caramel, Devonshire ice cream, chocolate brittle

Passion fruit baked Alaska

Alphonso mango sorbet, meringue, flambéed with Malibu

Apple tarte tatin to share

Caramelised Braeburn apples, Calvados crème fraiche ice cream, all butter puff pastry



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CHILDREN'S CHRISTMAS MENU

STARTERS

Smoked salmon

Frisée, cucumber fingers, mustard chutney

Heritage squash soup (v)

Warm farmhouse bread, toasted seeds

Smoked duck breast

Candied beetroot, cranberry purée, potato crisps

MAIN COURSE

Dorset brown turkey breast and leg

Pigs in blankets, roasted brussel sprouts, stuffing, cranberry sauce and gravy

Pan-roasted salmon

Glazed carrot, carrot purée, tomato dressing

Roasted pumpkin risotto (v)

Textures of pumpkin, roasted chestnuts, beurre noisette

DESSERTS

Mini chocolate fondant

Devonshire ice cream, chocolate brittle

Vanilla crème brûlée

Winter berry compote, all butter shortbread

Selection of ice creams and sorbets

Please ask your server for today's choices



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