

THE SPOTTED COW

CHRISTMAS DAY MENU 2025

STARTERS

Orange & Cognac Duck Pate

Toasted sour dough slices & seasonal chutney.

Watercress & Crème Fraiche Soup

Served with warm baked baguette & salted butter.

Rosemary & Garlic Baked Camembert (v)

Redcurrant & cranberry port jam & crusty baguette.

King Prawn & Smoked Salmon Cocktail

Marie Rose sauce, granary bread slices & salted butter.

MAIN COURSE

Roasted Fillet of Salmon

Served with baby fennel, orange & chardonnay
beurre blanc, buttery mash & pea shoots.

Roasted Barbary Duck Breast (v)

With dauphinoise potatoes, port gravy & seasonal vegetables.

Roast Turkey Breast, Roast Sirloin of Beef or Nut Roast

With a red wine gravy served with steamed sprouts, honey butter roasted
carrots & parsnips, broccoli, Maris piper roasties, Yorkshire pudding,
sage-onion & apricot stuffing & pigs wrapped in blankets.

Wild Mushroom Wellington (v)

Served with roasted shallot & thyme sauce, chateaux
potatoes & seasonal vegetables.

DESSERTS

Traditional Christmas pudding served with a brandy sauce.

Three scoop selection of New Forest ice-creams of your choice.

Lemon tart with blood orange sorbet topped with fresh raspberries.

Shropshire blue & creamy brie cheese board with oatcakes, red grapes & chutney.

Dessert trio of caramel cheesecake, Belgium chocolate pot & chocolate ice cream.

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£95 PER PERSON - CHILD £55 UNDER 10

TEA- COFFEE- MINT CHOCOLATES INCLUDED PDF