

Christmas Day

135.00 per person | Under 12's 49.95 | Under 6's 24.95

On Arrival Buck's Fizz & Chef's Selection of Canapes



Starters

Pan-seared Hand Dived Scallops jerusalem artichoke puree, lardons, hazelnut brown butter

Glazed Fig & Prosciutto Carpaccio crumbled gorgonzola dolce, honey balsamic reduction

Venison & Juniper Berry Pate sharp pickled blackberry compote

Wild Mushroom & Truffle Arancini roasted garlic & parsley oil (ve)



Mains

Traditional Roast Turkey & Trimmings

Yorkshire pudding, chestnut stuffing, pigs in blankets, Brussels sprouts, braised red cabbage, roasted roots & potatoes, gravy, cranberry jelly

Fillet of Beef Wellington

Dauphinoise potatoes, pickled blackberries

Slow-Cooked Goose Breast

Venison sausage roll, pigs in blankets, Brussels sprouts, braised red cabbage, roasted roots & potatoes, gravy, cranberry jelly

Pan-Roasted Monkfish Tail

Parma Ham, saffron crushed new potatoes, bouillabaisse, charred samphire

Roasted Butternut Squash & Sage Strudel (ve)

Chestnut stuffing, Brussels sprouts, braised red cabbage, roasted roots & potatoes, pine nuts, spiced cranberry & red wine reduction

Desserts

Christmas Pudding brandy custard

Mulled Wine Poached Pear Trifle sherry, silky custard & mascarpone

Burnt Honey & Rosemary Crème Brulee shortbread

Sticky Toffee & Date Fondant bourbon vegan ice cream (ve)

Hampshire Cheese Board, chutney, crackers

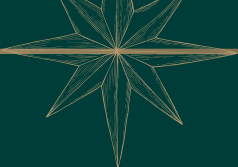


Coffee & Mini-Mince Pies To Finish

(ve) vegan

Younger guests aged 6 and under are welcome to enjoy dishes from our childrens menu, available at £24.95 per child.

All bookings are required to pay a non-refundable £25 deposit per head to secure the reservation with full payment and pre-orders with us by Wednesday 25th November 2026. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.



Christmas is all about coming together!



Party season is here, and we have the space and layout to keep everyone comfortable and happy, whatever your group's needs.

We love welcoming larger parties and are committed to making sure your celebration is a fantastic experience from start to finish.

If you'd like to discuss any specific requirements, please don't hesitate to call us on **01590 682219** or email at **info@theoldmillnewforest.co.uk** — we'll be happy to help.

If anyone in your party has allergies or dietary requirements, please let us know in advance so we can ensure we cater for them appropriately. You can also view our allergen information using the QR code below.

As we prepare all our dishes using fresh ingredients, menu availability is generally very reliable. However, during the busy December period, occasional supply chain issues may mean our chefs need to make minor adjustments to certain dishes. If this happens, we'll always do our best to offer a suitable alternative.

We look forward to celebrating with you!



Silver Street, Lymington, New Forest, SO41 6DJ