

Two Courses

£23.95

Three Courses

£27.95



Bulbury Woods
Hoburne Golf

Celebrate Christmas at Hoburne Golf

Starters

Homemade leek and potato soup (V) (GFI / VE option available)
Served with crusty bread and butter

Traditional smooth Brussels pâté (GFI option available)
Served with gooseberry chutney and sea-salted crispy bread wafers

Classic prawn and smoked salmon cocktail
with crisp lettuce, seafood sauce and brown bread and butter

Mains

Oven roasted turkey crown (GFI option available)
Served with sage, onion and cranberry stuffing, pigs in blankets, herb roasted potatoes, homemade turkey gravy and a selection of parsnips, baby carrots, savoy cabbage and sprouts

Roast beef with Yorkshire pudding (GFI option available)
Served with herb roasted potatoes, homemade gravy and a selection of parsnips, baby carrots, savoy cabbage and sprouts

Cod and prawn Thai style fishcake
Served on sauteed vegetable ribbons, mild sweet chilli sauce, fresh coriander and new potatoes

Ricotta and porcini mushroom ravioli (V)
Pan fried woodland mushrooms, baby spinach, Old Winchester shavings & cold pressed truffle infused oil

Desserts

Traditional Christmas pudding (V)
served with brandy sauce

Chocolate and orange torte (VE) (GFI)
served with dairy or vegan vanilla ice cream and raspberry coulis

Lemon posset (V)
served simply with shortbread biscuits

Plus **Filtered coffee**

**To book and for further enquiries call 01929 459 574
or email suzie.zengarini@hoburne.com.**

**Bookings to be made in advance with a £10 non refundable deposit per person.
Menu pre orders required 7 days in advance. Minimum of 12 guests.**

Food Allergy Notice: If you have a food allergy or special dietary requirement, please inform a member of the hospitality team. All items are subject to availability.