



THE WOOLPACK INN

CHRISTMAS MENU

Ringwood Road, Sopley, Near Christchurch, Hampshire BH23 7AX
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CHRISTMAS PARTY MENU

2 COURSES £19 - 3 COURSES £23

Sweet potato and lentil soup with baked bread

Chicken liver pâté, spiced tomato jam, Melba toast and salad leaves

Pumpkin tortellini, pumpkin seeds dressed with a basil butter sauce

Warm goat's cheese and red onion jam tart



Roast turkey with cranberry stuffing, chipolata sausage wrapped in bacon, traditional vegetables, roast potatoes and homemade turkey gravy

Pork tenderloin, brandy soaked apricots, sautéed brussels sprouts, crisp pancetta, smoky bacon sauce and fondant potato

Grilled salmon with Thai spiced fish cake, buttered spinach and sweet red pepper sauce

Roasted butternut squash, brunoise of vegetables and walnuts with curly kale and a cheese sauce



Dark chocolate tart with orange marmalade

Vanilla cheesecake with hot salted caramel sauce

Christmas pudding with brandy sauce

Crème brûlée with coulis and homemade tuile biscuit



CHRISTMAS DAY MENU

ADULTS - £60

CHILDREN UPTO 12 YEARS OLD - £30

Mulled wine on arrival



Wild mushroom soup with truffle oil and warm bread

Crab tian with lime and chilli infused jelly

Duck parfait with fresh winter berries, berry jam and toasted brioche

Filo wrapped camembert with maple syrup and walnuts



Traditional roast turkey with homemade cranberry stuffing, chipolata sausage wrapped in streaky bacon, roasted shallots, roasted sweet parsnips, pan fried brussels sprouts with chestnuts, roasted potatoes, buttered carrots and finished with a turkey and sage jus

Fillet of beef wellington with cocotte potatoes, seasonal vegetables and a rich red wine jus

Grilled Dover sole with prawn and parsley butter; creamed potato and wilted spinach

Oven roasted nut cutlet - A selection of roasted nuts blended with cranberries, apricots, soft cream cheese and spinach served with roasted shallots, roasted sweet parsnips, pan fried brussels sprouts with chestnuts, roasted potatoes, buttered carrots and finished with a roasted vegetable and sage jus



Christmas pudding, Courvoisier brandy sauce and redcurrants

Baileys cheesecake with a latte shot

Lemon posset tart with a poppy seed and caraway crisp

Chocolate Rolo - Salted caramel rolled in dark chocolate, dusted in cocoa powder with caramel glass and toasted marshmallow



Coffee and mince pies



CHRISTMAS BOOKING FORM

A minimum deposit of £5 per person is required for all Christmas Party bookings. The deposit for a Christmas Day booking is a minimum of £15 per person. All deposits are non refundable. Special dietary requirements can be catered for with prior notice.

CHRISTMAS PARTY	e.g. Matthew																
No. of diners:																	
Sweet potato & lentil soup																	
Chicken liver pâté																	
Pumpkin tortellini	✓																
Goat's cheese tart																	
Roast turkey	✓																
Pork tenderloin																	
Grilled salmon																	
Roasted butternut squash																	
Dark chocolate tart																	
Vanilla cheesecake																	
Christmas pudding	✓																
Crème brûlée																	

CHRISTMAS DAY																	
No. of diners:																	
Wild mushroom soup																	
Crab tian																	
Duck parfait																	
Filo wrapped camembert																	
Roast turkey																	
Beef wellington																	
Grilled Dover sole																	
Nut cutlet																	
Christmas pudding																	
Baileys cheesecake																	
Lemon posset tart																	
Chocolate rolo																	

Booked by:	Phone:
Email:	Deposit paid:
Date of meal:	Please hand your completed Booking Form to a member of staff and please pay your deposit when booking.