



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

AVAILABLE 1ST DECEMBER TO 23RD DECEMBER 2017

Curried parsnip soup topped with parsnip crisps
and served with warm granary bread

Slow cooked ham hock, leek and apple terrine,
spiced apricot chutney and crostinis

Crab fishcake, crème fraîche with lemon and dill

Goat's cheese panna cotta, tomato & olive tapenade
with raisin and walnut crispbreads, rocket salad



Hand carved roast turkey, roast potatoes, seasonal vegetables, sage and onion stuffing,
sausage wrapped in bacon and homemade gravy

Pan fried red mullet fillet, spinach and roasted butternut squash fritter
with mussel and clam seafood broth finished with a brunoise of fresh chives

Trio of lamb - Lamb cutlet, shepherd's pie and slow braised belly served with sweet
glazed carrots, and lamb jus made from the braising liquor, scented with fresh mint

New Forest wild mushroom risotto topped with blue cheese bon bons,
sweet potato crisps, fresh herbs and a poached egg



Traditional Christmas pudding with brandy sauce

Homemade cranberry & white chocolate cheesecake
with a winter berry coulis

Cinnamon and nutmeg spiced apple crumble and vanilla custard

Treacle tart scented with orange, served warm with Greek yoghurt

Selection of English cheeses with biscuits
and spiced fruit chutney (+£2.50 supplement)



CHRISTMAS DAY MENU

ADULTS - £65

CHILDREN UP TO 12 YEARS OLD - £32.50

A glass of homemade mulled wine on arrival



Clear winter vegetable soup, garnished with vegetable crisps, edible flowers, crème fraîche and served with homemade warm chive and cheddar bread

Antipasti, a platter of cured and smoked meats, bresaola, chorizo, peppered salami, parma ham garnished with pickled vegetables, parmesan and crisp croutons

Home cured beetroot and gin gravlax, crayfish tails, gin and tonic jelly, sakura cress, goat's cheese and horseradish baby blini

New Forest wild mushroom and tarragon pâté, cumberland sauce with toasted brioche



Traditional hand carved roast turkey breast, goose fat roasted potatoes, buttered carrots, bacon sautéed Brussels sprouts, parsnips, shallots, chipolata sausage wrapped in bacon, cranberry and chestnut stuffing and finished with homemade turkey gravy

Pan roasted Gressingham duck breast, parsnip dauphinoise, celeriac purée, braised savoy cabbage and berry jus

Sweet potato, chick pea and spinach nut roast served with roasted potatoes, buttered carrots, Brussels sprouts, parsnips, shallots, vegetarian cranberry and chestnut stuffing and finished with homemade vegetable gravy

Pan fried sea bass fillet, lobster bisque, Thai fishcake, tempura battered lobster tail



Traditional Christmas pudding, Courvoisier brandy sauce, holly tuille biscuit and redcurrants

Fresh strawberry and Madagascan vanilla cheesecake with stem ginger shortbread biscuit base, garnished with chewy meringue, dry strawberries, white chocolate sauce and edible flowers

Assiette of apple desserts - Apple frangipane, apple crumble, Normandy apple slice, decorated with apple crisps and hot crème anglaise

Rich dark chocolate tart with honeycomb, popping candy and raspberry sorbet



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															
No. of diners:	e.g. Matt														
Curried parsnip soup															
Ham hock terrine															
Crab fishcake	✓														
Goat's cheese panna cotta															
Roast turkey	✓														
Red mullet fillet															
Trio of lamb															
Wild mushroom risotto															
Christmas pudding															
Cranberry cheesecake															
Apple crumble	✓														
Treacle tart															
Cheeses and biscuits															
CHRISTMAS DAY															
No. of diners:															
Winter vegetable soup															
Antipasti															
Gravlax															
Mushroom pâté															
Roast turkey															
Duck breast															
Sweet potato nut roast															
Sea bass fillet															
Christmas pudding															
Strawberry cheesecake															
Assiette of apple desserts															
Dark chocolate tart															
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.					