



THE WOOLPACK INN

CHRISTMAS MENU

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

2 COURSES £20 - 3 COURSES £25

AVAILABLE 3RD DECEMBER TO 24TH DECEMBER 2018 (excluding Sundays)

Roasted butternut squash soup with fresh sage and a warm roll

Ham hock and mild mustard croquettes,
spiced apple puree and air dried apple slices

Smoked salmon mousse wrapped in smoked salmon
with pickled cucumber and crostini

Mushroom and tarragon arancini with tricolour vegetable puree



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

Grilled fillet of smoked cod loin, hot winter salad of potato, pumpkin,
roasted beetroot, shallots, garnished with dried oranges, pecans
and crumbled blue cheese

Trio of pork, slow braised belly, sage and onion pork rillettes and
bacon wrapped medallion with crispy crackling, honey roasted parsnips,
black pudding bonbons and a sweet pork jus

Pumpkin tortellini, courgette ribbons, cranberries in a butter sauce
with cobbled egg and vegetarian cheese crisps



Chocolate rolo cheese cake with hot salted caramel sauce

Apple and cinnamon topped with an oat crumble with vanilla custard

Lemon posset, peanut brittle and winter berry compote

Selection of cheese with biscuits, nuts, apple
and homemade chutney (+£2.00 supplement)



CHRISTMAS DAY MENU

ADULTS - £65

CHILDREN UPTO 12 YEARS OLD - £35

A glass of homemade mulled wine on arrival



Roasted tomato soup with fresh basil, crème fraiche, tomato petals
and served with sour dough bread

Tuna carpaccio, rolled in pink peppercorns with a salad of anchovies, pickled green beans,
quail's egg, sunblushed tomato and truffle oil dressing

Handmade confit duck croquettes, horseradish remoulade with almonds,
candied cherries and cherry liquor

Caramelized onion tart with deep fried goat's cheese ice cream and thyme leaves



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

Duo of pheasant, poached pheasant breast with a ballotine of leg wrapped in smoked
streaky bacon, filled with wild mushrooms, tarragon and garlic butter, served with roasted
cocotte potatoes, baby rainbow carrots and a rich pheasant 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

Grilled salmon supreme, mussel and clam chowder with saffron,
brunoise of root vegetables, potatoes, leek and celery



Traditional Christmas pudding, Courvoisier brandy sauce, holly tuille biscuit and redcurrants
Assiette of handmade lemon desserts, tart, panna cotta, jelly garnished with poached fruits
and raspberry sorbet

Salted chocolate and pistachio marquise, milk chocolate mousse, toasted marshmallow,
butterscotch sauce and fresh figs

Eton mess cheesecake, Italian meringue, strawberries,
strawberry daiquiri shot and crystalized ginger

Selection of cheese with biscuits, nuts, apple and homemade chutney,
served with a glass of Cockburns



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														
Butternut squash soup															
Ham hock croquettes															
Smoked salmon mousse	✓														
Mushroom arancini															
Roast turkey	✓														
Cod loin															
Trio of pork															
Pumpkin tortellini															
Christmas pudding															
Chocolate rolo cheesecake															
Apple cinnamon crumble	✓														
Lemon posset															
Cheese and biscuits															

CHRISTMAS DAY															
No. of diners:															
Roasted tomato soup															
Tuna carpaccio															
Duck croquettes															
Caramelized onion tart															
Roast turkey															
Duo of pheasant															
Sweet potato nut roast															
Grilled salmon supreme															
Christmas pudding															
Assiette of lemon desserts															
Chocolate marquise															
Eton mess cheesecake															
Cheese and biscuits															

Booked by:	Phone:
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Email:	Deposit paid:
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Date of meal:

Please hand your completed Booking Form to a member of staff and please pay your deposit when booking.