



The Woolpack Inn Christmas Menu



Festive Starters

Homemade cream of tomato soup, served with crusty bakery bread.

Brie wrapped in brioche and prosciutto, served warm with cranberry sauce.

Homemade Port, orange & chicken liver pate, served with toast and apple & saffron chutney.

Prawn cocktail cups, dressed with a Marie-Rose sauce and served with rye bread



Christmas Main Course - Option 1

Hand Carved Turkey, served with pigs in blankets, local Southdown pork & cranberry stuffing and our signature gravy.

Homemade venison and redcurrant pie, served with creamy mash & red wine gravy

Oven Baked salmon fillet, crusted with pickled cranberries, parsley & pistachio's

Vegetarian Butternut squash & blue cheese Wellington, served with a cranberry jus.

Vegan, food intolerance and allergy diets cooked to your request by our team.

- All main courses to be served traditional style with sage and onion dusted roast potatoes, seasonal veg including carrots with orange and thyme, Brussels sprouts with buttered leeks, spiced red cabbage, roast parsnips and swede, from our local farmer.

Christmas Main Course Carvery - Option 2

Our famous carvery with Christmas turkey and gammon. Have the members of your party help themselves to Christmas vegetables, roast potatoes & Yorkshire puddings. It's your choice to load your plate up with as little or as much as you like. Vegetarian option available.



Indulgent Desserts

Blackcurrant & Prosecco Cheesecake, served with fresh dairy cream. Gluten free

Christmas Eton Mess, with crushed meringue, mince pie & mixed berries.

Traditional Christmas pudding, served with brandy sauce.

Trio of New Forest ices, Clotted cream raspberry, blood orange sorbet & Oriental Ginger

Cheese Board with a glass of Port * Extra £8.50

2 Course £24.95

3 Course £29.95

Please note Main Course Option 2 is only available for groups of 30 or more & cannot be used with Option 1.

*Optional 10% service charge can be added for our team.



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