

The Woolpack Inn Christmas Menu

Festive Starters

Mushroom Rarebit *savoury, melted Cheddar cheese spooned over a Portabello mushroom.
Served on sourdough*

Homemade Chicken liver pate *served with toast & caramelised onion chutney.*

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

Prawn cocktail *dressed with Marie-Rose sauce and served with rye bread.*

Christmas Main Course - Option 1

Hand carved turkey, *served with pigs in blankets, local Southdown pork and cranberry stuffing and our signature gravy.*

Homemade ham & creamy leek pie *served with creamy mash & gravy.*

Oven Baked Cornish lemon sole with cherry tomatoes, capers and garlic butter. £5 extra

Vegetarian sweet potato, mushroom & spinach Wellington *served with a green peppercorn sauce.*

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 and 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

Chocolate Brownie *served with vanilla ice cream*

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

Traditional Christmas pudding *served with brandy sauce.*

New Forest vanilla pod ice cream.

Cheese board with a glass of Port * Extra £8.50

2 Course	£25.95	3 Course	£31.95
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Please note Main Course Option 2 is only available for groups of 30 or more, cannot be used with Option 1

***Optional 10% gratuity can be added for our team.**