

Festive Menu 2025

3 Courses for 27.95 Children's 3 courses for 14.95

Starters

TRADITIONAL LEEK & POTATO SOUP vg gfi 7.50

Flavoured with thyme, drizzled with truffle oil & served with crispy potato straws



WILD BOAR AND PLUM PATE (afi option available) 7.95 | 4.50

With pickled red onions, mulled cranberry relish & toasted brioche

Main Courses



ROASTED TURKEY CROWN (gfi option available) 17.95 | 9.50

Served with our festive stuffing, pig in blanket, herb roasted potatoes, homemade turkey gravy & a selection of maple roasted parsnips, carrots & Brussels sprouts

SLOW BRAISED BEEF STEAK of 17.95 | 9.50

In a rich mulled red wine jus with pearl onions, button mushrooms & lardons served with creamy dauphinoise potatoes & Brussels sprouts



LAYERED VEGETABLE GRATIN vg 16.95 | 8.95

Served with herb roasted potatoes, homemade vegan gravy & a selection of maple roasted parsnips, carrots & Brussels sprouts

Desserts

TRADITIONAL CHRISTMAS PUDDING v 7.50 | 4.25

Served warm with creamy custard

CHOCOLATE & TOFFEE TRILLIONAIRE'S SLICE v gfi (vg option available) 7.95 | 4.25

Served with a scoop of New Forest vanilla ice cream

Sides

PIGS IN BLANKETS 5.00

HERB ROASTED POTATOES vg qfi v 3.75

MAPLE ROASTED CARROTS & PARSNIPS vg gfi v 3.75

BRUSSELS SPROUTS gfi v 3.75

Available every Friday, Saturday and Sunday throughout December Bookings for this can be made by calling reception on 01643 821360 or pop into The Bay. A pre order is required 5 days in advance for groups of 6 or over.

Food Allergy Notice

Please ask your server or scan here to see full allergen information.

Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination traces may be present. All weights are approximate before cooking. Fish may contain small bones.

Adults need around 2000 kcal a day



