

The graphic features a central teal square containing the text 'Festive MENU' and the 'Hoburne Holidays' logo. This central element is surrounded by a decorative border of watercolor-style pine branches. The branches at the top and right are a vibrant teal color, while those at the bottom and left are a warm brown. Scattered throughout the composition are several five-pointed yellow stars. Two circular slices of citrus fruit, likely lemons or limes, are also depicted: one in the upper right quadrant within the teal branches, and another in the lower left quadrant within the brown branches. The overall style is artistic and hand-drawn.

Festive MENU



Hoburne
Holidays

Festive Menu 2025

3 Courses for **27.95**

Children's 3 courses for **14.95**

(alternatively children can dine from our Sammy Squad menu)

Starters

TRADITIONAL LEEK & POTATO SOUP vg gfi **7.50 | 3.95**

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

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

With pickled red onions, mulled cranberry relish & toasted brioche

LUXURY PRAWN COCKTAIL (gfi option available) **8.25 | 4.75**

With fresh dill & topped with flaked smoked Chalkstream trout.

Served on sourdough toast

ROASTED AUBERGINE 'BABA GANOUSH' v vg **7.75 | 4.50**

Grilled Mediterranean vegetables & chickpea falafels drizzled with pomegranate molasses

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 gfi **17.95 | 9.50**

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

BAKED FILLET OF COD **17.95 | 9.50**

Nestled on Moroccan style cous cous, wilted greens & topped with a warm pomegranate salsa

**ROASTED ROOT VEGETABLE, LENTIL
AND CHESTNUT FILO PARCEL** v vg **17.50 | 8.95**

Served with herb roasted potatoes, maple roasted parsnips, carrots & Brussels sprouts with vegan gravy



Desserts

TRADITIONAL CHRISTMAS PUDDING v 7.50 | 4.25 

Served warm with creamy custard

SPICED APPLE, CRANBERRY & CLEMENTINE CRUMBLE 7.95 | 4.25

Topped with New Forest mince pie ice cream

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

Served with a scoop of New Forest vanilla ice cream

BAKED LEMON TART v 7.95 | 4.25

With a forest fruit compote & whipped cream

Sides



PIGS IN BLANKETS 5.00

HERB ROASTED POTATOES vg gfi v 3.75

MAPLE ROASTED CARROTS & PARSNIPS vg gfi v 3.75

BRUSSELS SPROUTS gfi v 3.75

JUG OF BREAD SAUCE v 2.00

Available 12 noon – 9pm

From 29th November until 30th December (Excl 25th & 26th)

(A pre-order is required 48 hours in advance for tables of 10 or over)

Booking is recommended

Please scan the QR code to make
your booking, or alternatively
speak to one of our team.



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

