



Festive
MENU



Hoburne
Holidays

Festive Menu 2026

2 courses for **25.95** / 3 courses for **30.95**
(includes mince pies)

★ Children's 2 courses for **12.95** / 3 courses for **15.95**
(includes mince pies) (alternatively children can dine from our Sammy Squad menu)

Starters

**SPICED BUTTERNUT SQUASH AND SWEET
POTATO SOUP** vg (gfi option available) **7.50 | 4.25**

Finished with coconut milk & fresh coriander. Served with crusty bread

CHICKEN LIVER PATE (gfi option available) **8.25 | 4.75**

With pickled red onions, fig relish & toasted sourdough

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

With cocktail sauce, lettuce, lemon & brown bread & butter

★ **AVOCADO BRUSCHETTA** vg (gfi option available) **7.95 | 4.50**

Garlic rubbed grilled sourdough topped with smashed avocado, fresh tomato, basil & a drizzle of balsamic glaze

Main Courses

ROASTED TURKEY CROWN (gfi option available) **19.50 | 9.95**

Served with our festive stuffing, pig in blanket, herb roasted potatoes, maple roasted parsnips, carrot & swede mash & Brussell sprouts. Finished with homemade turkey gravy

SLOW ROAST BRITISH SIRLOIN OF BEEF (gfi option available) **19.50 | 9.95**

with homemade Yorkshire pudding, herb roasted potatoes, maple roasted parsnips, carrot & swede mash & Brussell sprouts. Finished with proper homemade gravy

POACHED FILLET OF COD gfi **19.50 | 9.95**

Sat on Mediterranean roasted vegetables, saffron potatoes & a warm rustic tomato sauce

**ROASTED ROOT VEGETABLE, LENTIL
AND CHESTNUT FILO PARCEL** vg **18.95 | 9.95**


Served with herb roasted potatoes, maple roasted parsnips, carrot & swede mash & Brussels sprouts with vegan gravy

v Vegetarian | vg Suitable for vegans | gfi Gluten free ingredients

Caution: Food items may be hot



Desserts

TRADITIONAL CHRISTMAS PUDDING v 7.95 | 4.50 

Served with New Forest mince pie ice cream

CHOCOLATE & TOFFEE TRILLIONAIRE'S SLICE v gfi (vg option available) 8.25 | 4.75

Served with a scoop of New Forest vanilla ice cream

HOMEMADE APPLE & BLACKBERRY CRUMBLE v 8.25 | 4.75

Topped with warm vanilla custard

Sides


PIGS IN BLANKETS 5.50

HERB ROASTED POTATOES vg gfi 3.95

MAPLE ROASTED PARSNIPS vg gfi 3.95

BRUSSELS SPROUTS v gfi 3.95

CARROT & SWEDE MASH v gfi 3.95



Available 12 noon – 9pm

From 28th November until 24th December

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

Booking is recommended

*Please note some dishes can be altered to accommodate special dietary requirements

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

