



December MENU



Hoburne
Holidays

Suppliers and Food Sources

Here at Hoburne, we are passionate about our food, where it has come from and how it has been looked after. Not to mention how it gets to us. We try to use suppliers that are local to our parks to support local businesses and help reduce our carbon footprint. Our primary supplier allows our butcher, cheese supplier and ice cream producer to 'piggyback' onto their trucks, which means we can reduce carbon emissions and relieve traffic a little bit. They are committed to sustainability, working towards becoming completely zero carbon, with zero waste sent to landfill.

FISH & SHELLFISH

The majority of the fresh fish and seafood we use comes from the southern shores of England and sourced from Brixham, which is only a short distance from Devon Bay by Hoburne on the English Riviera. Chalkstream trout (Hampshire) also features on our menus. We ensure all our fresh fish and seafood products are sustainably sourced and wherever possible, accredited by the Marine Stewardship Council (MSC).

BUTCHERY

Our fresh meat is sourced within the UK and has welfare assurances such as Red Tractor wherever possible. Our bacon is cured in Dorset, just a stone's throw away from Hoburne Park.

ICE CREAM

We use the New Forest Ice Cream Company, which is based just down the road from our Hampshire parks (Naish by Hoburne and Bashley by Hoburne).

CHEESE

Our specialty cheeses all come from producers located in the Southern Counties. Such as Lyburn Farm, Croxton Manor, Cricket St Thomas, Isle of Wight Cheese Co, Tunworth & Rosary Goat Cheese Co to name a few.

EGGS

All our eggs are free-range (except when restricted) and of British origin with the Red Lion Stamp.

LOCAL PRODUCE

For our fresh produce such as fruit, vegetables & salads we use a Hampshire-based supplier. When in season, most of our fresh produce comes from local farms within the south and southwest of England. The majority come from farms within 25 miles of Bashley by Hoburne in the New Forest.

LOCAL PRODUCTS

Where possible, we try to support local businesses by using their products within our menus. Examples of this are Hogs Bottom Chutneys (Devon), Cold Pressed Oil Company (Hampshire), Dorset Tea, The Garlic Farm (IOW), New Forest Spring Water (Hampshire), Chalkstream Trout Farm (River Test), Dorset Sea Salt Co., New Forest Fruit Co. (Hampshire) and many more.

COFFEE

At Hoburne, we use Full Circle Coffee Co. They roast their beans in small batches from their HQ near Blandford in Dorset. The beans are ethically and sustainably sourced from suppliers around the world.

BAKERY

Many of the bread/bakery products we use come from a bakery that sources key ingredients such as wild farmed flours and oils from British farms. Everything they produce is Red Tractor Assured.

Try our Hoburne App

Did you know you can now order your food and drinks via our app? Let us do the work while you relax with your family - you are on holiday after all!

DOWNLOAD THE APP NOW



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 2000kcal a day

lc Less than 60 carbs | **v** Vegetarian | **vg** Suitable for vegans
gfi Gluten free ingredients | **sa** Smaller appetite

Please note some dishes may be adapted for special dietary requests

Early Bird Breakfast

ORDER ANY ADULT BREAKFAST OR
BREAKFAST ROLL FROM 8AM TO
9AM AND GET A FREE HOT DRINK OR
BOTTLE OF JUICE

Breakfast

SERVED UNTIL 11.30AM

THE BIG BREAKFAST (gfi option available) 12.95

Two back bacon rashers, two butcher's pork sausages, grilled tomato, field mushroom, baked beans, two slices of toasted sourdough, mini hash browns & either fried 1535kcal, scrambled 1632kcal or poached eggs 1515kcal

CLASSIC HOBURNE BREAKFAST lc (gfi option available) 9.95

Two back bacon rashers, butcher's pork sausage, field mushroom, toasted sourdough, grilled tomato, baked beans & choice of fried 986kcal, scrambled 1097kcal or poached egg 966kcal

VEGETARIAN BREAKFAST v 9.50

Two vegan Quorn sausages, mini hash browns, baked beans, grilled tomato, field mushroom, sourdough toast & either fried 725kcal, scrambled 822kcal or poached eggs 705kcal

VEGAN BREAKFAST vg 9.50

Scrambled tofu, two Quorn sausages, mini hash browns, baked beans, grilled tomato, field mushroom & sourdough toast 584kcal

AMERICAN STYLE BUTTERMILK PANCAKES v 7.25

Served with maple flavoured syrup & a choice of red berry compote 526kcal, banana slices 497kcal or grilled back bacon 731kcal

YOGHURT, GRANOLA & BERRIES v lc 4.95

Natural Dorset yoghurt topped with a red berry compote & crunchy almond granola 462kcal

HOMEMADE BUBBLE & SQUEAK gfi lc 7.95

Served with two grilled back bacon rashers & two fried free-range eggs 640kcal

CHALKSTREAM EGGS lc (gfi option available) 9.95

Buttered sourdough toast topped with 'hot smoked' Chalkstream trout pâté, two poached eggs & hollandaise sauce 700kcal

EGGS BENEDICT lc (gfi option available) 8.95

Buttered sourdough toast topped with grilled bacon rashers, two poached eggs & hollandaise sauce 996kcal

EGGS & AVOCADO v lc (gfi option available) 7.95

Buttered sourdough toast topped with smashed avocado, sliced tomatoes & two poached eggs 601kcal

On the Run

BREAKFAST ROLLS

Freshly baked & buttered rustic rolls filled with a choice of

BACK BACON RASHERS 644kcal **5.95**

BUTCHER'S SAUSAGES 902kcal **5.95**

FRIED EGGS v 489kcal **5.75**

VEGAN QUORN SAUSAGES vg 406kcal **5.75**

TOAST & EGGS v (gfi option available) 4.95

Two scrambled 756kcal fried 414kcal or poached eggs 394kcal on buttered sourdough toast

TOAST & PRESERVE v (gfi option available) 4.25

Toasted sourdough bread, served with butter 263kcal

Choose from:

TIPTREE STRAWBERRY JAM +152kcal

TIPTREE ORANGE MARMALADE +151kcal

MARMITE +42kcal

NUTELLA +162kcal

Sammy Squad

SAMMY BREAKFAST lc (gfi option available) 5.95

Choose either back bacon rasher or butcher's sausage with baked beans, sourdough toast & choice of fried 552kcal, poached 532kcal or scrambled egg 653kcal

CAPTAIN SMUGGLES CEREAL v lc 2.95

Kellogg's Coco Pops served with a jug of semi skimmed milk 180kcal

TOMMY'S EGG & SOLDIERS v (gfi option available) 3.50

Choice of scrambled 303kcal, fried 222kcal or poached egg 202kcal, served with toasted & buttered sourdough soldiers

CORAL'S FRUIT YOGHURT v gfi lc 3.50

Natural Dorset yoghurt topped with fresh banana slices & red berry compote 197kcal

SAMMY'S DRINK DEAL

Add an Innocent fruity water, Ninju Juice or Viva flavoured milk to any kids' breakfast for 1.35



Lunch Munch

AVAILABLE UNTIL 4PM

Served with a salad garnish

FLAKED TUNA MAYO MELT 9.50

A deli roll filled with flaked tuna mayonnaise & baked with Cheddar & mozzarella cheese 998kcal

BOURBON BBQ CHICKEN MELT 8.95

A deli roll filled with grilled chicken breast, Bourbon BBQ sauce & topped with melted Cheddar & mozzarella cheese 753kcal

THE B.L.T. 8.95

A deli roll layered with grilled back bacon rashers, crisp gem lettuce, freshly sliced tomatoes & lashings of mayonnaise 953kcal

CHUNKY FISH FINGER 9.50

Three chunky fish fingers on crisp lettuce & our homemade tartare sauce in a deli style roll 914kcal

**Make it vegan & swap your fish fingers for
crispy battered tofu vg 787kcal**

GRILLED TORTILLA WRAPS 9.75

Filled with houmous, pomegranate seeds, cucumber, crisp gem lettuce, tomatoes & red onions
Choose from:

**BREADED CHICKEN GOUJONS 807kcal or
CRISPY FALAFEL BITES vg 635kcal**

FESTIVE CLUB SANDWICH 13.95

Triple layered toasted sourdough filled with roast turkey, stuffing, mulled cranberry sauce, crisp lettuce & tomato.
Served with seasoned fries and a pot of gravy 1406kcal

Cocktails

CHOOSE ANY TWO COCKTAILS FROM
OUR COCKTAIL MENU FOR ONLY £15

lc Less than 60 carbs | **v** Vegetarian | **vg** Suitable for vegans
gfi Gluten free ingredients | **sa** Smaller appetite

Please note some dishes may be
adapted for special dietary requests

Sharers & Small Plates

BREAD, HOUMOUS & OLIVES vg 7.95

Assorted breads with mixed olives, houmous, balsamic & extra virgin olive oil 1088kcal

NACHOS TO SHARE v gfi 9.50

Topped with melted cheese, salsa, smashed avocado, jalapeños & sour cream 1254kcal

LOADED AMERICAN FRIES gfi 7.95

Skin on French fries topped with melted cheese, crispy bacon bits & fried onions, drizzled with BBQ sauce 1027kcal

CHICKEN WINGS 508kcal OR CAULIFLOWER BITES 298kcal 7.95

Choose from crispy fried chicken wings or cauliflower bites finished in your own style

Choose from:

KOREAN BBQ gfi lc/vg gfi lc +163kcal
Coated in Korean BBQ sauce with spring onions, sesame seeds & fresh chillies

BUFFALO gfi lc/v gfi lc +336kcal
Tossed in Louisiana hot sauce with carrot sticks & blue cheese dip

THAI STYLE lc/vg lc +174kcal
Sticky glazed with toasted sesame, fresh coriander, spring onions & a wedge of lime

**CAN'T DECIDE? WHY NOT
HAVE ALL 3 FOR 18.95**

Salads

CALIFORNIAN COBB gfi lc 13.50 / sa 7.95

A vibrant mix of crisp greens, avocado, grilled chicken, crispy bacon, boiled egg, cherry tomatoes with Winchester cheese shavings & a blue cheese dip 915kcal / sa 532kcal

POKE BOWL vg (gfi option available) 11.50

Steamed basmati rice topped with an Asian slaw, pickled beetroots, smashed avocado, pomegranate seeds, cherry tomatoes & cucumber. Drizzled with a sriracha mayo & garnished with toasted sesame & fresh coriander 836kcal

Add a topping:

'HOT SMOKED' TROUT PATE gfi +117kcal 4.50

CRISPY CAULI BITES vg gfi +387kcal 3.50

THAI STICKY CHICKEN +385kcal 4.00

CRISPY FRIED TOFU v vg +139kcal 4.00

Mid Week Set Menu

WHY NOT TRY OUR MIDWEEK
SET MENU?

(Available Monday to Thursday 12-4pm)

Mains

BEER BATTERED FISH

FILLET (gfi option available) 14.50 / sa 8.50

Served with crushed minted peas, French fries, homemade tartare sauce & a wedge of lemon 1238kcal / sa 1023kcal

ADD A POT OF KATSU CURRY SAUCE vg gfi +228kcal 1.50

STEAK FRITES gfi lc 18.95

Grilled bavette steak served medium-rare with a rocket, caramelized onion & beetroot salad, French fries & cowboy butter sauce 1154kcal

ADD 3 ONION RINGS vg +177kcal 2.50

GRILLED LAMB STEAK 19.50

Chargrilled boneless lamb chump on a pearl barley risotto with creamy leeks & minted crushed peas 1193kcal

CHICKEN & CHORIZO LASAGNE 16.50 / sa 8.95

Oven baked lasagne layered with chicken & chorizo bolognaise, topped with a creamy cheese sauce. Served with side salad & cheesy garlic flatbread 1052kcal / sa 631kcal

JAPANESE KATSU CURRY 15.50 / sa 8.95

An authentic Japanese curry served with steamed basmati rice & an Asian slaw 874kcal / sa 437kcal

Choose from

BREADED CHICKEN MINI FILLETS +436kcal / sa +218kcal

CRISPY CAULIFLOWER BITES vg gfi +376kcal / sa +188kcal

CRISPY BATTERED TOFU vg gfi +139kcal / sa +70kcal

Burgers

ABERDEEN ANGUS BACON

CHEESEBURGER (gfi option available) 16.50

Chargrilled 6 oz Aberdeen angus burger topped with grilled bacon and Cheddar cheese in a seeded grillhouse bun with crisp lettuce, tomato, pickles, red onion and our tangy burger sauce. Served with French fries 1431kcal

FESTIVE CHICKEN BURGER 17.75

Buttermilk chicken breast topped with a festive stuffing, melted brie and a drizzle of rosemary mayo in a seeded bun topped with pig in blanket. Served with seasoned fries 1662kcal

BEETROOT, RED PEPPER & QUINOA BURGER v vg 14.50

A panko crumbed patty of beetroot, quinoa and red peppers in a seeded grillhouse bun with crisp lettuce, sriracha mayo, tomato, pickles & red onions. Served with French fries 1039kcal

DOUBLE UP YOUR BURGER FOR £4

Add a topping:

CHEDDAR CHEESE v gfi +183kcal 1.60

GRILLED BACK BACON gfi +181kcal 1.60

FREE RANGE EGG v gfi +79kcal 1.60

GRILLED FIELD MUSHROOM vg gfi +26kcal 1.30

3 ONION RINGS vg +177kcal 2.50

Midweek Offers

2 FOR £25 TUESDAYS

Order two main meals for £25 (excluding steak & lamb)*

WACKY WEDNESDAYS

Choose a burger or fish & chips with a drink for £15*

STEAK NIGHT THURSDAY

Buy two steak frites or lamb steaks & get a bottle of house wine on us*

*please refer to QR code on the back page for T&C's

Sunday Roasts

AVAILABLE ON SUNDAYS FROM 12 MIDDAY
ONCE IT'S GONE, IT'S GONE

Bring the family & join us on a Sunday for a delicious roast. All freshly prepared, roasted, & hand-carved by our team of chefs, served with herb roasted potatoes, roasted carrots, maple-glazed parsnips & Brussels sprouts with proper homemade gravy (gfi option available)

ROAST TOPSIDE OF BEEF WITH HOMEMADE YORKSHIRE PUDDING 1460kcal 17.95

ROASTED TURKEY CROWN, STUFFING AND PIG IN BLANKET 1185kcal 17.95

ROASTED ROOT VEGETABLE, LENTIL AND CHESTNUT FILO PARCEL vg 1395kcal 17.50

SAMMY SQUAD ROASTS ALSO AVAILABLE

Make a meal of it

SUNDAY ROAST & A PUDDING FOR £20
(Excludes sundaes)

**SAMMY SQUAD ROAST & A SCOOP OF
ICE CREAM FOR £10.95**

Sides

SKIN ON FRIES vg gfi 652kcal 3.95

CHEESY GARLIC FLATBREAD v 699kcal 5.50

MARGHERITA FLATBREAD v 656kcal 6.50

6 ONION RINGS vg 355kcal 4.50

MINI SALAD BOWL vg gfi lc 87kcal 3.50

CREAMY MASH v gfi 350kcal 3.50

CREAMY LEEKS & PEAS vg gfi lc 316kcal 4.50

POT OF KATSU CURRY SAUCE vg gfi 228kcal 1.50

JUG OF HOMEMADE GRAVY gfi 67kcal 1.50

Sammy Squad Menu

3 OZ BEEF BURGER 856kcal **7.95**

BREADED CHICKEN GOUJONS 624kcal **6.95**

BREADED FISH FINGERS 584kcal **6.95**

GRILLED BUTCHER'S SAUSAGES gfi 904kcal **6.95**

GRILLED QUORN SAUSAGES vg 545kcal **6.95**

*All the above are served with French fries or creamy mashed potato & choice of garden peas +96kcal, baked beans +139kcal, mini salad +25kcal or corn cob +65kcal

PASTA BOWL v **5.50**

Macaroni pasta served with grated cheese, cucumber slices & fresh tomato sauce on the side 536kcal

MACARONI CHEESE v **7.95 / Go Large 12.95**

Creamy homemade macaroni cheese topped with Cheddar cheese, served with crusty bread & salad garnish
793kcal / 1189kcal

MINI MEZZE vg lc **7.75 / Go Large 12.75**

Pot of houmous, carrot & cucumber sticks, crisp gem lettuce, crispy falafels, cauliflower bites & grilled pitta bread
582kcal / 879kcal

ALTERNATIVELY, YOU CAN TRY OUR SIDES, FRIES OR SMALLER APPETITE MEALS FROM OUR MAIN MENU

SAMMY'S DRINK DEAL

Add an Innocent fruity water, Ninju Juice or Viva flavoured milk to any kids' meal for 1.35

Sammy's Sweet Treats

RICH CHOCOLATE BROWNIE v gfi lc **3.95**

Served warm, drizzled with chocolate sauce & a scoop of New Forest vanilla ice cream 435kcal

APPLE, PEAR & CRANBERRY CRUMBLE v **3.95**

An apple, pear and cranberry compote baked with a crunchy crumble topping. Served with a choice of custard 416Kcal or New Forest ice cream 422kcal

AMERICAN STYLE PANCAKE v lc **3.75**

Topped with red berry compote, New Forest honeycomb ice cream & whipped cream 476kcal

A SCOOP OF NEW FOREST ICE CREAM lc **3.00**

Choose from 10 different flavours (vg options available)

Coffee & Cake

**PURCHASE ANY HOT DRINK AND
ADD A CAKE OR TRAYBAKE FOR
ONLY £2 EXTRA***

*Only valid for cakes & traybakes
from our display counter

Sweet Treats

RICH CHOCOLATE BROWNIE v gfi **7.95**

Served warm, drizzled with chocolate sauce & a scoop of New Forest vanilla ice cream 687kcal

BURNT BASQUE CHEESECAKE v gfi lc **7.95**

A Spanish-style baked cheesecake flavoured with vanilla & served with salted caramel ice cream 611kcal

STICKY TOFFEE PUDDING v **7.50**

A sweet & sticky pudding served with choice of custard 729kcal or New Forest ice cream 947kcal

NEW FOREST ICE CREAMS (vg option available)

1 SCOOP lc **3.00** | **2 SCOOPS** **5.00** | **3 SCOOPS** **6.00**

Choose from:

Vanilla bean 303kcal

Strawberry 288kcal

Double chocolate 339kcal

Salted caramel 315kcal

Mint choc chip 339kcal

Coconut 329kcal

Brownie & white chocolate 357kcal

Honeycomb swirl 333kcal

Bubblegum 276kcal

Vegan salted caramel **vg** 213kcal

Vegan vanilla pod **vg** 222kcal

*kcal are calculated per scoop

Hot Drinks

CAPPUCCINO 87kcal from **3.50**

FLAT WHITE 50kcal from **3.25**

LATTE 148kcal from **3.50**

AMERICANO 1kcal from **2.75**

MOCHA 259kcal from **4.00**

ESPRESSO 1kcal from **2.75**

ICED COFFEE LATTE 148kcal from **3.95**

HOT CHOCOLATE 258kcal from **4.25**

LUXURY HOT CHOCOLATE 417kcal from **5.50**

Velvety hot chocolate topped with whipped cream, marshmallows, chocolate sprinkles & a Cadbury's flake

POT OF TEA FOR ONE 49kcal **2.75**

SPECIALITY FLAVOURED TEAS 1kcal **2.95**

*Please note: We also have soy (41kcal per 100ml), almond (23kcal per 100ml) or oat milk (61kcal per 100ml) available as a dairy free alternative

Smoothies

BERRY GO ROUND vg gfi lc **4.95**

Strawberry, raspberry & blackberry 137kcal

PASH N SHOOT vg gfi lc **4.95**

Passion fruit, pineapple & mango 158kcal

Milkshakes

**A FRESHLY BLENDED MILKSHAKE WITH TWO
SCOOPS OF YOUR FAVOURITE ICE CREAM** v

698kcal **5.50**

Festive Menu 2025

Can be ordered individually or 3 Courses for **27.95**

Children's 3 courses for **14.95**

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

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

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

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

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.

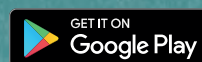
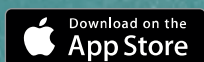
Adults need around 2000 kcal a day



Try our Hoburne App

Order your food & drinks via our app, then sit back and relax

DOWNLOAD THE APP NOW



Terms & Conditions

For promotional terms & conditions scan here,
or alternatively ask your server

