

CHEWTON GLEN  
NEW FOREST

Festive Dining 2023

5 Courses £90 - to include amuse-bouche and a selection of local artisan cheese  
3 Courses £65

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**AMUSE-BOUCHE**

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MUSHROOM & CHESTNUT ARANCINI

[Ce, E, G, M, N]

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**STARTERS**

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PARSNIP & APPLE VELOUTÉ (V)

winter truffle, estate honey  
[Ce, M]

MISO-GLAZED MAITAKE MUSHROOM (V)

salsa verdi, polenta  
[Ce, G, M, S, SD]

PRESSING OF SMOKED HAM HOCK

pickled quail's egg, English mustard mayonnaise,  
grilled sourdough  
[Ce, E, G, Mu, SD]

CHALKSTREAM TROUT CRUDO

buttermilk, cucumber, dill  
[Ce, F, M, SD]

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**MAINS**

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ROAST NEW FOREST 'WROLSTAD'  
BRONZE TURKEY

roasted vegetables, traditional accompaniments  
[Ce, E, G, M, N, SD]

BLACKENED LEEK HEART (V)

okra de Peru, calcot onion, whey emulsion  
[Ce, G, M, SD]

SLOW-COOKED BEEF DAUBE

kale, root vegetables, horseradish  
[Ce, E, G, M, Mu, SD]

CORNISH HAKE

fennel, sea vegetables, shellfish and lovage broth  
[C, Ce, F, M, Mo]

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**DESSERTS**

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CHEWTON GLEN CHRISTMAS PUDDING

brandy butter, brandy sauce  
[E, G, M, N, S, SD]

VALRHONA CHOCOLATE AND  
SALTED CARAMEL TART

griottine cherry and port  
[E, G, M, S, SD]

BRAMLEY APPLE CLAFOUTIS

blackberry jam, hazelnut crunch, gingerbread ice cream  
[E, G, M, N, SD]

TONKA BEAN PANNA COTTA

salted oat, chocolate crisp, clementine sorbet  
[E, G, M, S]

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SELECTION OF LOCAL ARTISAN CHEESE

[Ce, G, M, N]

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TEA, COFFEE AND MINCE PIES £5.50

[E, G, M, SD]

(V) Vegetarian

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS,  
[Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

For dietary requirements and food allergies, please ask a member of our team for assistance.