



JOIN US THIS FESTIVE SEASON

# CHRISTMAS AND NEW YEAR DINING

*Marsham Court*  
*Hotel*

Call us to book on 01202 446644  
[www.marshamcourthotel.co.uk](http://www.marshamcourthotel.co.uk)

# CHRISTMAS DAY IN THE PLANTATION RESTAURANT

£.79.95 per person

'Last Night of the Proms' atmosphere  
with entertainment by Richard Pearce

Classic Broccoli and Dorset Blue Vinny Soup, Granary Bread Croutons G M **V** **GFO**  
Roasted Chestnut, Beetroot and Orange Salad  
with Baby Salad Leaves and Pomegranate Dressing N **Ve**  
Gravlax of Scotch Salmon served with Creme Fraiche  
and Buttered Granary Bread F G M **GFO**  
Honey and Soy Pulled Dick with Caramelised Cashews, Bean Sprouts  
and Baby Spinach Leaves G So N Mu

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Traditional Roast Turkey and Baked Ham with all the trimmings G SD **GFO**  
Roast Leg of English Lamb, Minted Mash and Rosemary Scented Jus M SD  
Oven Baked Loin of Cod with Smoked Bacon, Tomato and Cannellini Bean Sauce C F  
Rustic Vegan Nut Roast served with Vegetable Suet Gravy C N SD **Ve**  
Traditional Vegan Curried Root Vegetable Lattice Pie with Vegetable Suet Gravy G SD **Ve**

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Classic Chocolate Charlotte Mousse E G M **V**  
Morello Cherry, Blackberry and Redcurrant Eton Mess with Kirsch Syrup E M **V**  
Vegan Chocolate Tart with Fresh Berried and Stem Ginger Syrup G **Ve**  
Traditional Christmas Pudding with Brandy Sauce E G M **V** **GFO**  
Trio of Dorset Cheeses with Biscuits G M SD **V** **GFO**  
Fresh Fruit Salad **Ve**

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Coffee and Homemade Chocolate Truffles

# CHRISTMAS DAY CARVERY

£49.95 per adult

£34.95 per child

includes a visit from Santa & a gift for the children

(child price is for age 12 and under)

Traditional Roast Turkey and Baked Ham with all the trimmings G SD **GFO**

Rustic Vegan Nut Roast served with Vegetable Suet Gravy C N **Ve**

Traditional Curried Root Vegetable Lattice Pie with Vegetable Suet Gravy G SD **Ve**

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Classic Chocolate Charlotte Mousse E G M **V**

Morello Cherry, Blackberry and Redcurrant Eton Mess with Kirsch Syrup E M **V**

Vegan Chocolate Tart with Fresh Berried and Stem Ginger Syrup G **Ve**

Traditional Christmas Pudding with Brandy Sauce E G M **V GFO**

Trio of Dorset Cheeses with Biscuits G M SD **V GFO**

Fresh Fruit Saland Ve

## FESTIVE EVENINGS & ENTERTAINMENT

Join us for dinner and enjoy a wonderful evening  
with entertainment included.

£37.50 per person

Monday 23rd December - Rossano

Tuesday 24th December - Jenny Oag

Thursday 26th December - (GALA BUFFET) - Nick Sellers

Monday 30th December - Rossano

Tuesday 1st January - Battle of Britain Theme & Susie Kimber Duo

# NEW YEARS EVE GALA BANQUET

£84.95 per person

with entertainment for dancing from Q Tones Trio,  
Charity Raffle & glass of Fizz to welcome the New Year in.

Cream of Asparagus Soup with Toasted Sesame Seeds and Lemongrass S V  
Grilled Garlic and Chilli Langoustines, Asian Slaw and Sweet Chilli Salsa Cr  
Classic Chicken Caesar Salad, Pancetta Lardons, Parmesan Shavings  
and Herbed Ciabatta Croutons E F G M  
Fig, Roasted Butternut Squash and Vegan Feta Salad  
with Wild Rocket and Charred Sourdough Croutons G Mu So Ve GFO

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Champagne Sorbet SD Ve

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Herb Crust Rack of Lamb with Sweet Potato Gratin  
and Rosemary Scented Jus E G M SD GFO  
Asparagus and Black Garlic Mousse Stuffed Chicken Breast  
Wrapped in Pancetta with Wild Mushroom Sauce M  
Lemon and Fennel Stuffed Whole Sea Bream with Tomato,  
Caper and Tarragon Sauce C F  
Zesty Spanish Vegan Paella with Romano Peppers, Cashew Nuts,  
Olives and Borlotti Beans C N Ve  
Sweet Potato, Butternut Squash and Cardamom Seed Bonbons  
with Lightly Spiced Coconut Veloute So Ve

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Gluten-Free Strawberry and Prosecco Cheesecake with White Chocolate Shavings E M V  
Cream Filled Profiteroles, Fresh Berries and Chocolate Sauce E G M V  
Vegan French Apple Tart with Vegan Vanilla Ice Cream G Ve  
Trio of Dorset Cheeses with Biscuits G M SD V GFO  
Fresh Fruit Salad V Ve

C-Celery Cr-Crustacean E-Egg F-Fish G-Gluten L-Lupin M-Milk Mo-Molluscs

N-Nuts P-Peanuts S-Sesame Seeds So-Soya SD-Sulphur Dioxide V-Vegetarian Ve-Vegan GFO - Gluten Free Option