



JOIN US THIS FESTIVE SEASON

CHRISTMAS AND NEW YEAR DINING

Marsham Court
Hotel

Call us to book on 01202 446644
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 Duck with Caramelised Cashews, Bean Sprouts
and Baby Spinach Leaves G So N Mu

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**

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 Berries 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**

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**

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 Berries 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**

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 - Battle of Britain Theme 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

Champagne Sorbet SD Ve

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

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