



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

£.84.95 per person

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

Hearty Root Vegetable Broth with Wild Rice and Fresh Herbs C Ve

Vegan Kale, Cashew and Daikon, Caesar Salad

with Ciabatta Croutons GFO G Ve

Cured Salmon and King Prawn Salad

with Dill and Lime Crème Fraiche Dressing Cr F M Mu

Duck and Orange Parfait, Granary Toast

and Spiced Tomato Chutney GFO E G M SD

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

Braised Feather Blade of West Country Beef,

Horeseradish Mash and Thyme Scented Jus M SD

Pan Fried Halibut Steak with Lemon, Parsley and Caper Sauce F Mu

Traditional Leek and Cheese Crumble, Topped with Coastal Cheddar E G M SD V

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

Traditional Christmas Pudding with Brandy Sauce GFO E G M V

Classic Sherry Trifle with lashings of Custard and Fresh Chantilly E G M SD V

Forest Berry Pavlova with Mulled Wine Syrup E M V

Vegan Dark Chocolate and Peanut Butter Mousse with Caramelised Orange Zest N Ve

Fresh Fruit Salad Ve

Coffee and Chocolate Truffles

CHRISTMAS DAY CARVERY

£54.95 per adult

£39.95 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 SD **Ve**

Traditional Leek and Cheese Crumble, Topped with Coastal Cheddar E G M SD **V**

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

Classic Sherry Trifle with lashings of Custard and Fresh Chantilly E G M SD **V**

Forest Berry Pavlova with Mulled Wine Syrup E M **V**

Vegan Dark Chocolate and Peanut Butter Mousse with Caramelised Orange Zest N **Ve**

Fresh Fruit Salad **Ve**

FESTIVE EVENINGS & ENTERTAINMENT

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

£39.95 per person

Tuesday 23rd December - Rossano

Wednesday 24th December - Shaun Marx

Friday 26th December - Susie Kimber

Tuesday 30th December - Rossano

Wednesday 1st January - Steve Whale

NEW YEARS EVE GALA BANQUET

£89.95 per person

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

Classic French Seafood Bisque with Shrimps, Crab and Lobster C Cr F M
Roasted Butternut Squash, Beetroot and Vegan Feta Salad with Toasted Pine Nuts N **Ve**
Chicken, Tarragon and Shimeji Mushroom Terrine,
Sourdough Toast and Sauce Vierge **GFO** G Mu
Heritage Tomato, Flamenco Onion and Italian Basil Bruschetta
with Balsamic Glaze and Charred Ciabatta **GFO** G **Ve**

Classic Beef Wellington with Wild Mushroom Duxelle,
Puff Pastry and Red Wine Jus E G Mu SD
Pan Seared Duck Breast, Roasted Plum and Port Reduction SD
Chargrilled Monkfish Fillet with Fennel Salad and Garlic Aioli E F M
Chickpea and Vegetable Tagine with Ras El Hanout and Fruity Cous Cous G **Ve**
Pumpkin, Cardamom and Sweet Potato Bonbons with Spiced Coconut Velouté **Ve**

Grand Marnier Creme Brulee
with Fresh Raspberries and Shortbread Biscuit **GFO** E G M **V**
Baileys, White Chocolate and Clotted Cream Cheesecake **GFO** E G M **V**
Blackberry and Rhubarb Fool **Ve**
Trio of Coastal Cheddar, Dorset Blue Vinney and Somerset Brie
with Red Onion Chutney and Crackers **GFO** G M
Fresh Fruit Salad **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