

★ Festive Menu 2026

2 Courses for **£28.95** | 3 Courses for **£32.95**

Starters

Spiced butternut squash and sweet potato soup

Finished with coconut milk and fresh coriander (vg) (gfi options available)

Chicken liver pate

Pickled red onions, fig relish and toasted sourdough (gfi options available)

Luxury prawn and crab cocktail

Cocktail sauce, lettuce, lemon and brown bread and butter (gfi options available)

Avocado bruschetta

Garlic rubbed grilled sourdough topped with smashed avocado, fresh tomato, basil and a drizzle of balsamic glaze (vg) (gfi options available)

Main Courses

Roasted turkey crown

Festive stuffing, pigs in blankets, herb roasted potatoes, maple roasted parsnips, carrot and swede mash and Brussels sprouts. Finished with homemade turkey gravy (gfi options available)

Slow roast British sirloin of beef

Homemade Yorkshire pudding, herb roasted potatoes, maple roasted parsnips, carrot and swede mash and Brussels sprouts. Finished with proper homemade gravy (gfi options available)

Poached fillet of cod

Mediterranean roasted vegetables, saffron potatoes and a warm rustic tomato coulis (gfi)

Roasted root vegetable, lentil and chestnut filo parcel

Herb roasted potatoes, maple roasted parsnips, carrot and swede mash and Brussels sprouts with vegan gravy (v) (vg)

Desserts

Traditional Christmas pudding

With New Forest mince pie ice cream (v)

Chocolate and toffee trillionaire's tart

With a scoop of New Forest vanilla ice cream (v) (gfi) (vg option available)

Homemade apple and blackberry crumble

Topped with warm vanilla custard (v)

Selection of New Forest ice cream

Vanilla pod / mince pie / chocolate (vg options available)

Coffee and mince pies

(v) vegetarian | (vg) suitable for vegans | (gfi) gluten free ingredients



Hurtmore

Hoburne Golf

To book or for further enquiries
call **01483 426492**
or email rebecca.rose@hoburne.com

Terms and conditions

Bookings to be made in advance with a £10.00 non-refundable / non-transferable deposit per person to secure the booking. Payments can be made by BACS or credit card.

Menu pre order, final numbers and full payment requested 7 days prior to your event.

Minimum numbers of 10 guests per party booking.

We regret that should your party size decrease in numbers (including no shows) less than 48 hours prior to your arrival, payments (including deposits) cannot be refunded or off set against any aspect of your event.

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



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TRADE**TM