



# Crane Valley

## Hoburne Golf

### Festive Menu 2025

2 Courses for **26.95** | 3 Courses for **30.95**

#### Starters

**TRADITIONAL LEEK & POTATO SOUP v gfi (vg option available)**

Flavoured with thyme, drizzled with truffle oil & served with crispy potato straws

**WILD BOAR AND PLUM PATE (gfi option available)**

With pickled red onions, mulled cranberry relish & toasted brioche

**LUXURY PRAWN COCKTAIL (gfi option available)**

With fresh dill & topped with flaked smoked Chalkstream trout. Served with crisp bread wafers

**ROASTED AUBERGINE 'BABA GANOUG' v vg**

Grilled Mediterranean vegetables & chickpea falafels drizzled with pomegranate molasses

#### Main Courses

**ROASTED TURKEY CROWN (gfi option available)**

Served with our festive stuffing, pig in blanket, herb roasted potatoes, homemade turkey gravy & a selection of maple roasted parsnips, carrots & Brussels sprouts

**SLOW BRAISED BEEF STEAK gfi**

In a rich mulled red wine jus with pearl onions, button mushrooms & lardons served with creamy dauphinoise potatoes & Brussels sprouts

**POACHED FILLET OF COD**

Nestled on Moroccan style cous cous, wilted greens & topped with a warm pomegranate salsa

**ROASTED ROOT VEGETABLE, LENTIL AND CHESTNUT FILO PARCEL v vg**

Served with herb roasted potatoes, maple roasted parsnips, carrots & Brussels sprouts with vegan gravy

#### Desserts

**TRADITIONAL CHRISTMAS PUDDING v**

Served warm with creamy custard

**SPICED APPLE, CRANBERRY & CLEMENTINE CRUMBLE**

Topped with New Forest mince pie ice cream

**CHOCOLATE & TOFFEE TRILLIONAIRE'S SLICE v gfi (vg option available)**

Served with a scoop of New Forest vanilla ice cream

**LEMON PANNA COTTA TART v**

With a forest fruit compote & whipped cream

**To book or for further enquiries  
call 01202 814 088  
or email [suzie.zengarini@hoburne.com](mailto:suzie.zengarini@hoburne.com)**

**T&C's**

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**

