

Festive Family Sunday Lunch

1st, 8th, 15th & 22nd December 2024

Menu

Roasted Sweet Potato, Carrot & Cumin Soup
Coriander Oil, Croutons

Smoked Chalk Stream Trout & Crayfish Rillettes
Fennel, Cucumber & Lemon Crème Fraiche

Ham Hock & Venison Chorizo Terrine
Root Piccalilli & Mustard Dressing

Beetroot & Rosary Goats Cheese Tart
Balsamic Onion Marmalade

Roast British Turkey, Traditional Accompaniments

Roast Sirloin of Beef, Yorkshire Pudding

Fillet of Bass

Shellfish Chowder, Crushed Chive Potato

Truffled Mushroom, Leek & Brie Strudel
Roast New Potatoes, Chive Butter Sauce

All served with Seasonal Vegetables & Potatoes

Baked Vanilla Cheesecake
*Salted Caramel & Pecan Sauce
with Christmas Pudding Ice Cream*

Chocolate & Amaretto Profiteroles

Glazed Lemon & Mandarin Tart
Clotted Chantilly Cream

Sticky Fig & Whiskey Pudding, Vanilla Ice Cream

Coffee & Mince Pies

2 Courses £26.50, 3 Courses £30 per person

Coffee & Mince Pies £2.50 per person

Under 12's £17.50 for up to 3 courses

Our junior menu is also available

Includes Crackers, Hats & a small gift for each child

Please call to make your reservation 01590 643911

How to make a booking

**For a Festive Lunch/Dinner in excess of 6 people
or for a Private Party**

Please call to check availability and to make your reservation. No deposits are required until Tuesday 1st October 2024 when the following deposits are required to confirm your booking:

Festive Lunch/Dinner £10.00 per person

Christmas High Tea £10.00 per person

Private Parties £250.00

Reservations made after 1st October 2024 are required to pay a deposit within 7 days of making a booking, in the absence of a deposit we reserve the right to release any reservations without notification.

Please note that deposits will NOT be refunded (or exchanged for other goods or services) in the event of cancellation whatever the circumstances.

Upon receipt of your deposit we will write to you enclosing a detailed confirmation and menu selector which we ask you to return along with your full payment 7 days prior to your party.

Menu selections are required to assist chef and we will provide place cards for you to complete and bring along on the day so that we and most importantly your guests know what they have ordered.

Payment can be made with cash, credit/debit card or one cheque covering the balance (multiple cheques cannot be accepted).

Any increase in numbers will be accommodated where possible, please contact us to check. Any reductions in numbers paid for will not be refunded.

For groups in excess of 12 people it will be necessary to sit your party on more than one table.

**Please telephone 01590 643911 for enquiries,
availability and reservations.**

Pre Christmas Celebrations

SOUTH LAWN
Country House Hotel

☆☆☆☆

Festive Lunch Dinner Sunday Lunch Christmas High Tea 2024



Lymington Road, Milford-on-Sea, Lymington,
Hampshire SO41 0RF
Tel: 01590 643911

Website: www.southlawnhotel.co.uk
Email: events@southlawnhotel.co.uk

Festive Lunch & Dinner For Pre Ordered Parties

Merry Christmas Everyone!
A great opportunity to celebrate with Family,
Friends & Neighbours.

Parties over 6 people, pre ordered & pre-paid will
receive a complimentary glass of wine or orange
juice at the table with the meal.

3 Courses, Coffee & Mince Pies
A Glass of Wine with the meal
£32.50 per person

Or

Main Course & Dessert, Coffee & Mince Pies
A Glass of Wine with the meal
£29.00 per person

To make your reservation for a Festive
Lunch/Dinner in excess of 6 people
or for a Private Party
Please follow the 'How to make a booking' on
the back of this brochure.

Private Parties

Semi-Private dining can be accommodated for up
to 50 people in a section of our Pavilion.
Exclusive use of all of the Pavilion is available for
parties in excess of 50 people.

Eat, drink and be merry followed by your own
Entertainment if you wish.

Available for lunch, late afternoon or in the evening
up until Midnight, subject to availability.

Pre Christmas Menu 2024 Festive Lunches & Dinners

From late November 12-2pm & 6-9pm

Roasted Sweet Potato, Carrot & Cumin Soup
Coriander Oil, Croutons

Smoked Chalk Stream Trout & Crayfish Rilette
Fennel, Cucumber & Lemon Crème Fraiche

Ham Hock & Venison Chorizo Terrine
Root Piccalilli & Mustard Dressing

Roast British Turkey
Traditional Accompaniments, Roast Potatoes

Braised Hampshire Beef Steak
Cooked with Red Wine, Mushrooms & Pancetta
Horseradish Mash

Fillet of Bass
Shellfish Chowder, Crushed Parsley Potato

Truffled Mushroom, Leek & Brie Strudel
Roast New Potatoes, Chive Butter Sauce

All served with Seasonal Vegetables

Baked Vanilla Cheesecake
Salted Caramel & Pecan Sauce
with Christmas Pudding Ice Cream

Chocolate & Amaretto Profiteroles

Glazed Lemon & Mandarin Tart
Clotted Chantilly Cream

Coffee & Mince Pies

Includes Crackers, Hats & Novelties

Cedar Tree Lunch & Dinner For Smaller Parties

We welcome parties of 6 or less as a regular
restaurant booking, there is no need to pre order or
pay a deposit.

Our Pre Christmas Menu is available to regular
restaurant bookings with either 2 or 3 courses

2 Courses £26.50
3 Courses £30.00
Coffee & Mince Pies £2.50

We also have a seasonal A La Carte Menu available

Please call us to make your reservation
01590 643911

Christmas High Tea

Available Monday to Saturday 3.30pm till 5.00pm

Selection of Sandwiches
Turkey & Cranberry, Cheese & Chutney,
Smoked Salmon & Cucumber
Mini Mince Pies, Stollen, Carrot Cake & Yule Log
Scones, Clotted Cream & Jam
Pot of Tea/Coffee

£21.50 per person
Upgrade with a Glass of Mulled Wine on Arrival for
£3.50 per person

Reservations Always Necessary

Please call to make your reservation
01590 643911