

Festive Family Sunday Lunch

3rd, 10th, 17th & 24th December 2023

Menu

Roasted Squash, Carrot & Cumin Soup
Coriander Oil, Croutons

Trio of Cured Fish

Gravadlax, Chalk Stream Trout, Smoked Mackerel
Fennel, Cucumber & Lemon Crème Fraiche

Ham Hock & Smoked Duck Terrine
Tomato & Apple Chutney

Truffled Mushroom Pate
Crostoni, Pickles, Red Onion & Balsamic Chutney

Roast British Turkey, Traditional Accompaniments

Roast Sirloin of Beef, Yorkshire Pudding

Fillet of Bass

Shellfish Chowder, Crushed Chive Potato

Sweet Potato, Beetroot & Goats Cheese Pithivier
Roast New Potatoes, Honey & Thyme Jus

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

Festive Lunch or Dinner for numbers in excess of 6 people, a Larger Pre Ordered Party

Please call to check availability and to make your reservation.

After making a verbal reservation, a deposit of £10 per person is required for Cedar Tree bookings and £250 for Private Party bookings. Please note that deposits will NOT be refunded (or exchanged for other goods/ services) in the event of cancellation whatever the circumstances. If after a period of 7 days a deposit has not been received we reserve the right to release any reservations without notification.

Upon receipt of your deposit we will write to you enclosing a detailed confirmation and menu selector that we ask you to return along with your full payment. This should be returned 14 days prior to your booking. Menu selections are required to assist chef and we will provide you with place cards to complete and bring along on the day so that we and your guests know what they have ordered.

Wherever possible please try to make payment with either cash, credit/debit card or ONE cheque covering the balance (multiple cheques cannot be accepted). A table account can be set up on the day for drinks, which must be settled on departure. (Only one account per table can be set up).

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 10 people it will be necessary to sit your party on more than one table.

For bookings taken prior to 31st August we will not contact you or require your deposit until the first week of September.

Please telephone 01590 643911, check availability & make your reservation.

Pre Christmas Dining

SOUTH LAWN
Country House Hotel

☆☆☆☆

*Festive Lunch
Dinner
Sunday Lunch
Christmas High Tea
2023*



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

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

Cedar Tree Lunch & Dinner For Smaller Parties

For parties of 6 or less that do not wish to pre order we are able to take your booking as a regular restaurant reservation with no pre payment or advanced order.

We will be offering the Party Season Menu with an option of either 2 or 3 courses

2 Courses £26.50

3 Courses £30.00

Coffee & Mince Pies £2.50

In addition, a Seasonal A La Carte Menu will be 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**

Pre Christmas Menu 2023 Festive Lunches & Dinners

Roasted Squash, Carrot & Cumin Soup
Coriander Oil, Croutons

Trio of Cured Fish

Gravadlax, Chalk Stream Trout, Smoked Mackerel
Fennel, Cucumber & Lemon Crème Fraiche

Truffled Mushroom Pate

Crostini, Pickles, Red Onion & Balsamic Chutney

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 Chive Potato

Sweet Potato, Beetroot & Goats Cheese Pithivier
Roast New Potatoes, Honey & Thyme Jus

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

Festive Lunch & Dinner For Larger Pre Ordered Parties

A great opportunity to celebrate the festive season with Family, Friends and Neighbours.
Available from Monday 27th November

Lunch: From 12noon till 2.00pm

Dinner: From 6.00pm till 9.00pm

Pre-paid bookings over 6 people who provide a pre order 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**

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

Private Parties

Our Cornwallis Suite is available for exclusive use for parties in excess of 50 people.
Semi Private dining can be accommodated for up to 40 people in a section of our brand new Pavilion.

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

Both facilities are available for lunch, late afternoon or in the evening up until Midnight.

Please contact us for availability 01590 643911