

# Christmas Lunch

at Kimbridge Barn

Two Courses £22.50 | Three Courses £27.50  
Friday 26th November – Thursday 30th December

## Starters

- Roasted butternut veloute**, chestnuts, sage, truffle (VG)  
**Fig, Dorset Blue Vinny**, chicory, sweet onion, walnut, basil, honey (V, GF, N)  
**Pressed ham hock**, Laverstoke Park black pudding and apple terrine, pickled pear, tarragon

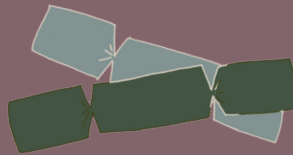
## Mains

*All our roasts are served feast style for the table to share*

- Roasted Hampshire turkey**, confit leg, pancetta, chestnuts, all the trimmings (N)  
**Braised ox cheek**, beef fat mash, caramelised Roscoff, salsify, king oyster, truffle jus (GF)  
**Wild mushroom and Jerusalem artichoke pithivier**, roasted parsnip mash, truffle, nero (VG, N)

## Dessert

- Christmas pudding**, brandy custard, candied almonds (N)  
**Dark chocolate delice**, salted caramel, honeycomb, hazelnut and clotted cream ice cream (GF, N)  
**Poached pear and quince, star anise, walnut, oat crumble**, tonka bean ice cream (VG, GF, N)



V - Vegetarian | VG - Vegan | GF - Gluten free | N - Nuts | DF - Dairy Free

Gluten free options available upon request. All weights are approximate before cooking | There is a possibility that traces of nuts may be found in any menu items | Fish may contain bones | Please inform a member of staff of any dietary or allergen requirements. An optional 10% service charge will be added to tables of 8 or more.

To book call 01794 339444  
or email [events@kimbridgebarn.co.uk](mailto:events@kimbridgebarn.co.uk)