

Kimbridge Barn Christmas Lunch Menu

2 Courses
£25
3 Courses
£30

Starter

Hampshire Watercress Velouté (VG/GFA)

Crispy Potato Fritter, Rosemary, Cream Cheese

Slow-Cooked Brisket Croquette (GFO/DF)

Celeriac Remoulade, Herb Dressing, Harissa

Main

Roast Breast of Hampshire Turkey (GFO/DFO)

Sage Stuffing, Pigs in Blankets, All the Trimmings

Salt-Baked Beetroot Pithivier (VG)

Truffled Celeriac Purée, Caramelised Apple, Tenderstem Broccoli

Dessert

Christmas Pudding (GFO)

Brandy Sauce

Spiced Orange Bundt Cake (N/V)

Lemon Curd, Toasted Cashew Nuts

v – vegetarian | vg – vegan | n – contains nuts | gf – gluten free
gfa – gluten free available | dfa – dairy free available

Gluten-free and dairy-free options available upon request | There is a possibility that nuts may be found in any menu items | Fish may contain bones | Please inform us at your earliest convenience of any dietary or allergen requirements | An optional 10% service charge will be added to tables of 8 or more.

Kimbridge Barn
T.L.A ROOMS CAFE EVENTS

Email events@kimbridgebarn.co.uk or call 01794 339444

Kimbridge Barn Christmas Party Menu

2 Courses
£35
3 Courses
£40

Starter

Hampshire Watercress Velouté (VG/GFA)

Crispy Potato Fritter, Rosemary, Cream Cheese

Slow-Cooked Brisket Croquette (GFA/DF)

Celeriac Remoulade, Herb Dressing, Harissa

Citrus-Cured ChalkStream Trout (GF)

Lemongrass & Ginger Dressing, Avocado, Pickled Red Onion, Mango

Caramelised Cauliflower Tartlet (V/GFA/N)

Chimichurri, Old Winchester Cheese, Pickled Walnut

Main

Roast Breast of Hampshire Turkey (GFA/DFA)

Chestnut Stuffing, Pigs in Blankets, All the Trimmings

Slow-Cooked Shoulder of Pork (GFA)

Bourguignon Sauce, Braised Red Cabbage, Dauphinoise Potato, Roasted Shallot

Fillet of Black Bream (GF)

Crushed Seaweed Potatoes, Warm Tartare Sauce, Chargrilled Gem Lettuce

Salt-Baked Beetroot Pithivier (VG)

Truffled Celeriac Purée, Caramelised Apple, Tenderstem Broccoli

Dessert

Christmas Pudding (GFA)

Brandy Sauce

Spiced Orange Bundt Cake (N/V)

Lemon Curd, Toasted Cashew Nuts

Sticky Toffee Pudding (V)

Rum & Raisin Ice Cream, Butterscotch Sauce

70% Dark Chocolate Delice (GFA/V/VGA)

Vanilla, Lime, Dorset Sea Salt Caramel

Selection of Local Cheese

(£5 supplement)

Chutney, Biscuits, Grapes

Shared Christmas Party Nights

Ask us about our shared Christmas party nights on selected dates. Come and join the fun with a festive three-course meal, DJ and dancing!

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Kimbridge Barn Christmas Dinner Menu

4 Courses
£60

Amuse Bouche

Roasted Squash & Beurre Noisette Velouté (V/GF)
Toasted Seeds, Lyburn Gold Cheese

Starter

Carpaccio of Beef (GF)
*Celeriac Remoulade, Harissa, Hampshire Watercress, Chimichurri,
Old Winchester Cheese*

Fillet of ChalkStream Trout (GF)
Mussel & Potato Chowder, Trout Roe, Fresh Lime

Warm Potato & Tarragon Pancake (V)
Crème Fraiche, Leek Velouté, Truffle Oil, Crispy Kale

Smoked Haddock (GF)
*Pomme Purée, Soft Boiled Egg, Mustard & Chive
Butter Sauce*

Main

Test Valley Venison Wellington
Braised Red Cabbage, Roasted Chestnut, Pomme Purée, Juniper Jus

Honey Glazed Belly Bacon (GF)
Garlic Roasted King Prawns, Glazed Onions, Mustard Jus, Hispi Cabbage

Beer Braised Beef (GF)
Bourguignon Garnish, Potato Terrine, Kale, Pickled Mushrooms

Fillet of Halibut (GF)
Salt Baked Beetroot, Seaweed Potatoes, Capers & Raisin Purée

Roasted Garlic Gnocchi (V)
Black Garlic & Mushroom Purée, Old Winchester Cheese, Chargrilled Onion

Dessert

Milk & Honey
Local Honey Cake, Milk Ice Cream, Honeycomb, Thyme

70% Dark Chocolate (V/VGA/GF)
Dorset Sea Salt, Dulce de Leche, Vanilla Ice Cream

Baked Frangipane (V)
Spiced Mince Meat, Orange Mascarpone

Tunworth (N)
Pickled Walnut Purée, Biscuits, Poached Pear

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Kimbridge Barn
TEA ROOMS CAFE EVENTS

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Festive Feasting

£37.50
per person

Saturday 6th December from 7pm

Arrival

Turkey & Cranberry Sandwiches

Goat's Cheese Tartlets (N) - *Roasted Chestnuts*

Starters

Firepit Baked Camembert

Toasted Walnuts (N/GFA) - *Crusty Bread, Cranberry Sauce*

Mains

Whole Test Valley Venison (GF)

'Pigs in Blankets' (GFA)

Sides

Sprouts & Bacon (GF)

Braised Red Cabbage (GF)

Firepit Potatoes (GF) - *Bone Marrow*

Venison & Juniper Sauce (GF)

Dessert

Christmas Pudding Soufflé - *'Eggnog'*

To Finish

'Mince Pie'

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