



Make It Memorable

THIS CHRISTMAS
AT KIMBRIDGE BARN

Discover our
Christmas Lunch, Private
Party and Premium Menus.

Contact our Events Team
to start planning your
celebration.

Christmas Lunch Menu

Starters

Spiced Cauliflower Velouté (N/VG/GFA)
Homemade Onion Bhaji, Roasted Chestnut
Cinnamon Maple Glazed Belly Bacon (GFA/DF)
Apple & Celeriac Slaw, Cider Vinaigrette, Crispy Onions

Mains

Roast Breast of Hampshire Turkey (GFA/DFA)
Sage Stuffing, Pigs in Blankets & All the Trimmings
Salt-Baked Beetroot & Almond Terrine (N/VG)
Carrot & Cumin Purée, BBQ Hispi Cabbage,
Red Wine Sauce

Desserts

Christmas Pudding (GFA)
Brandy Sauce
Baked Almond Frangipane (N/V)
Vanilla Crème Fraîche, Cardamom Syrup, Clementine

Three
Courses
*Including Tea or
Filter Coffee*
£28

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

V - Vegetarian | VG - Vegan | N - Contains
Nuts | GF/A - Gluten Free/Available |
DF/A - 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.

Christmas Private Party Menu

Starters

Spiced Cauliflower Velouté (N/VG/GFA)

Homemade Onion Bhaji, Roasted Chestnut

Cinnamon Maple Glazed Belly Bacon (DF/GFA)

Apple & Celeriac Slaw, Cider Vinaigrette, Crispy Onions

ChalkStream® Trout Rillettes (GFA)

Preserved Lemon Relish, Smoked Roe, Dill Cucumber, Chargrilled Bread

Old Winchester Custard Tart (N/V/GFA)

Pickled Walnut, Endive, Puffed Wild Rice

Mains

Roast Breast of Hampshire Turkey (GFA/DFA)

Served with Sage Stuffing, Pigs in Blankets & All the Trimmings

Slow-Cooked Hampshire Venison (GFA)

Pomme Purée, Bourguignon Sauce, Braised Red Cabbage

Fillets of Plaice (GF)

Mixed Bean Cassoulet, Lemon Panko Crumb, Curly Kale

Salt-Baked Beetroot & Almond Terrine (VG/N)

Carrot & Cumin Purée, BBQ Hispi Cabbage, Red Wine Sauce

Desserts

Christmas Pudding (GFA)

Served with Brandy Sauce

Baked Almond Frangipane (N/V)

Vanilla Crème Fraîche, Cardamom Syrup, Clementine

Sticky Treacle Pudding (V/N)

Rum & Raisin Ice Cream, Black Treacle Butterscotch, Walnut

70% Dark Chocolate Delice (GFA/V)

Chilled Espresso Crème Anglaise, Cocoa Nib Crumb

Selection of Local Cheeses (£5 Supplement)

Chutney, Biscuits, Grapes

Three
Courses
£40



Shared
Christmas Party Nights
£45 per person

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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Christmas Premium Menu

Begin with

Roasted Squash & Beurre Noisette Velouté (V/GF)
Lyburn Cheese Rarebit

Starters

Beef Carpaccio (GF)
Celeriac Rémolade, Harissa, Hampshire Watercress, Chimichurri, Old Winchester Cheese
Fillet of Bream (GF)
South Coast Mussels, Curry Tartare Sauce
Warm Potato & Tarragon Pancake (V)
Leek Vinaigrette, Truffle Oil, Crispy Kale
Smoked Haddock (GF)
Pomme Purée, Soft-Boiled Egg, Mustard & Chive Butter Sauce

Mains

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 (N)
Romesco Sauce, Potato Gnocchi, Toasted Almonds, Olive, Caper
Roasted Garlic Gnocchi (V)
Black Garlic & Mushroom Purée, Old Winchester Cheese, Chargrilled Onion

Desserts

Milk & Honey
Local Honey Cake, Milk Ice Cream, Honeycomb, Thyme
70% Dark Chocolate (V/GF)
Dorset Sea Salt, Dulce de Leche, Vanilla Ice Cream
Baked Frangipane (V/N)
Spiced Mincemeat, Orange Mascarpone
Camembert (N)
Pickled Walnut Purée, Biscuits, Poached Pear

Four
Courses
£60



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What's On at Kimbridge Barn

MON	TUES	WED	THURS	FRI	SAT	SUN
	01	02	03 Wreath Making Workshop	04 Shared Party Night	05 Christmas Themed Firepit Feast	06 Santa Brunch or Carvery
			10 Christmas Calligraphy Workshops	11 Shared Party Night	12	13 Santa Brunch or Carvery
14	15	16 Christmas Lunch with Live Pianist	17 Shared Party Night	18 Shared Party Night	19	20 Santa Brunch or Carvery
21	22	23 Christmas Carols	24	25	26	27 Sunday Carvery in the Barn
28	29	30	31	01 New Year's Day Brunch & Carvery		

Festive Afternoon Tea

Available from
Tuesday 1st -
Thursday 31st
December

