# Christchurch and District Gundog Club - Christmas Meal
# 11th December 7.00 for 7.30pm

## *a Winter's Tale...*

*...It began as a way to*
*escape the cold,*
*rumours of a cosy, country*
*pub had been foretold*

*...A coat rack brimming with layers*
*awaited their arrival,*
*for the fire was roaring*
*and fueled a sense of revival.*

*...The scent of roast turkey and sirloin beef*
*filled the rafters,*
*the hunger they didn't know they had,*
*found what it was after.*

*...A friendly greeting welcomed them*
*at the front door,*
*before shortly showing them through,*
*to the dining room floor.*

*...Each were handed a menu*
*crammed full of festive delights,*
*"Oh!", they all exclaimed,*
*"What a glorious sight!"*

*...Now the hard part came,*
*where to begin?*
*Should they start with the duck liver parfait,*
*or perhapsa large gin?*

*Their orders were in*
*and it was time to wait*
*but luckily not for long*
*which turned out great!...*

*The food arrived swiftly*
*along with the beer,*
*as they go hand in hand*
*at this time of year!...*

*One drink became two*
*and two became four,*
*but that's not a problem*
*as there's always room for more!...*

*Then came dessert*
*And oh, what a treat!*
*The party all cheered*
*For something so sweet...*

*As the night drew to a close*
*and it was time go,*
*they all looked back*
*at the star of the show...*

*It's The Old Beams at Christmas*
*filled with Christmas cheer!*
*Where it's best spent together*
*this time of year!*

All monies and menu choices to Pam by 22nd November

Two Courses: £31.50

# The Old Beams

Freehouse Pub & Kitchen

Three Courses: £35.50

## Starters

**Roasted Parsnip & Apple Soup** *(n, v, vea, gfa)*
Roasted parsnip and Bramley apple soup, finished with crispy sage, creme fresh and roasted chestnuts.

**Twice-Baked Cheese Soufflé** *(v, gfa)*
Twice-baked mature Cheddar and leek soufflé, dressed leaves.

**Duck Liver Parfait** *(gfa)*
Smooth duck liver parfait, mulled cranberry and orange chutney, toasted brioche and mixed leaves.

**Beetroot Cured Salmon** *(gfa)*
Beetroot cured salmon and prawns, horseradish crème fraîche, pickled cucumber, dill, capers and toasted bread.

**Posh Prawn Cocktail** *(gfa)*
Garlic, lemon & smoked paprika Atlantic prawns and crayfish, tomatoes, avocado, cos lettuce & croutes.

**Buttermilk Chicken Tenders** *(gfa)*
Crispy buttermilk marinated chicken breast tenders with Dorset sea salt & Cajun mayo.

**Crispy Ham Hock Cakes**
Slow-cooked ham hock cakes, Crispy crackling , piccalilli mayonnaise, burnt apple purée and pickled shallots.

## Festive Mains

**Traditional Roast Turkey** *(gfa)*
With sage and onion stuffing, pigs in blankets, red cabbage, cauliflower cheese, duck-fat roast potatoes, root vegetables, brussel sprouts, cranberry sauce & rich turkey gravy.

**Honey- Glazed Pork Belly** *(gf)*
Slow-cooked pork belly glazed with honey and mustard, fennel mash, braised red cabbage, roast apple, crackling and cider jus.

**Christmas Fish Pie** *(gfa)*
Smoked haddock, cod, salmon and prawns in a leek and parsley cream, topped with mustard mash and a mature Cheddar herb crust, served with buttered winter greens.

**8oz Sirloin Steak** *(gf) (+4 supplement)*
8oz grilled Sirloin steak, fries, roasted tomato mushroom, rocket and Parmesan salad and sauces.

**Beetroot, Butternut Squash & Spinach Wellington** *(gfa, v, veo)*
Roasted beetroot, butternut squash and spinach wrapped in golden pastry, sage and onion stuffing, red cabbage, cauliflower cheese, roast potatoes, root vegetables, brussel sprouts, cranberry sauce.

## Pub Classics

**The Old Beams Burger** *(gfa, vea)*
Fossil Farm Aberdeen angus beef or buttermilk chicken burger, mature cheese, bacon, burger sauce, burger relish brioche bun. Served with fries & BBQ sauce.

**Venison & Madeira Pie** *(vea)*
Shortcrust, hand-crimped pie, creamy mash, herb buttered carrots, broccoli & parsnip crisp and rich red wine jus.

**Beams Caesar Salad** *(gfa)*
Grilled chicken or halloumi ripped cos & baby gem lettuce, croutons, soft boiled free range egg, aged parmesan cheese, Caesar dressing & white anchovies.

**Wild Mushroom Parcel** *(gfa, v, vea)*
Woodland mushrooms & baby spinach in a tarragon cream, puff pastry, seasonal veg, rocket & truffle oil.

**The Old Beams Fish & Chips** *(gfa)*
Sustainably sourced cod, local ale & Dorset sea salt batter, fries, minted pea purée and chunky dill tartare.

## Desserts

**British Cheeseboard** *(gfa) (+4 supplement)*
A selection of British cheeses, crackers, celery, grapes & homemade Christmas chutney.

**Classic Christmas Pudding** *(gfa, vea)*
Classic Christmas pudding with brandy sauce.

**Clementine & Cranberry Posset** *(gfa)*
Clementine posset, mulled cranberry compote, gingerbread crumb and shortbread.

**Baileys Bread & Butter Pudding**
Warm Baileys brioche bread & butter pudding with custard, dark chocolate, served with vanilla ice cream.

**Sticky Toffee Pudding**
Served warm with a thick toffee sauce & vanilla ice cream.

**Chocolate Brownie** *(gfa)*
Served warm with a decadent chocolate sauce & vanilla ice cream.

Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100 percent free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements.

*(ve) - vegan*
*(v) - vegetarian*
*(vea) - vegan available*
*(gf) - gluten free*
*(gfa) - gluten free available*

Christmas Menu