Boxing Day Lunch £64.95pp

Bloody Mary £13.00
Foxford Brut 2022 (125ml) £14.50
Louis Pommery Brut Rosé (125ml) £18.00
Gaston Chiquet, Premier Cru, Champagne (125ml) £20.00

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House Focaccia & Butter £3.00
Spiced Nuts £3.95
Marinated Olives £4.50

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Starters

Beetroot Cured Trout, Cream Cheese & Trout Roe, Croutons
Cabernet Sauvignon Dressing

Wild Mushroom Velouté, Truffled Cheese Toastie

Ham Hock Terrine, Homemade Piccalilli, Sourdough Toast, Watercress & Frisée

Pan-Roasted Scallops, Caramelised Onion Purée
Crispy Pancetta, Pickled Cauliflower

Mains

Roasted Pumpkin Squash, Wilted Greens, Artichoke, Pine Nuts
Fried Sage, Aged Barrel Feta, Confit Garlic Cream

Local Alresford Venison, Black Pudding, Dauphinoise Potatoes
Cavolo Nero, White Onion Emulsion

Baked Hake, Cauliflower Purée, Pickled Carrots, Baby Potatoes
Sauce Jaqueline, Toasted Hazelnuts

12-hour Braised Beef Shin, Parsnip & Horseradish Purée, Charred Hispi
New Potato Fondant, Bone Marrow Jus

Buttered Rissole Potatoes £4.50 ~ Green Beans, Confit Shallot £4.95

Seasonal Greens, Garlic Butter £3.95

Desserts

Caramelised Pear Tart Tatin, Vanilla Ice Cream

Entice, Hattingley Valley 2025 – Hampshire, UK £15

Brandy Snap Basket, Clotted Cream Ice Cream
Poached Pear Compote, Pistachios

Emilin Moscatel, Solera Familiar, Bodegas Lustau – Jerez, Spain £7.75

Baked White Chocolate Cheesecake, Dark Chocolate Biscuit,
Clementine Jelly, Blackberry Purée, Chocolate Crumb

Riesling Spatlese, Zeltinger Schlossberg, Selbach-Oster 2012 – Mosel, Germany £12

Godminster Cheddar & Winslade, Homemade Sourdough Crackers,
Quince, Spiced Pear Chutney

Graham's 10 Yr Old Tawny Port 75ml £10.00

Ramos Pinto LBV Port 75ml £8.00

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No Room For Dessert? How About A Cocktail...

Old Fashioned £14
Woodford Reserve, Monkey Shoulder, Demerara Sugar, Angostura & Orange Bitters

Amaretto Sour £13.5
Tosolini Amaretto, Fresh Lemon

Espresso Martini £14
Absolut Vodka, Coffee Liqueur, Fresh Espresso

An additional discretionary 12.5% service charge goes directly to the team

EST. 1450
THE CHESIL RECTORY
Great British Dining

CHRISTMAS MENU 2026

INFORMATION

Thank you for your Christmas booking enquiry, we look forward to welcoming you. Our Christmas menu below will be served from 1st-23rd December
(Mon - Fri only) lunch and dinner and will be available to parties from 2 to 32 people.

PRE-ORDERS

Please note that all bookings for the Christmas Party menus regardless of size will require a full pre-order no later than 7 days in advance of your booking.

PAYMENT

For all bookings a £10 per person deposit is required to secure your booking. The balance is paid on the evening and will be charged to one card. Please note there is a 12.5% discretionary service charge levied to all Christmas bookings, this is added to the final bill on the day of your booking.

ALLERGIES

Please make us aware when submitting your pre-orders of any allergies for any guests.

CANCELLATIONS

We appreciate plans can change, however where cancellations are made within 48 hours before the day of their booking, deposits will be retained to help cover costs already incurred. Thank you for your understanding.

CHRISTMAS MENU
£49.95 PER PERSON

STARTERS

Wild Mushroom Velouté, Truffled Cheese Toastie

Roulade of Local Chalk Stream Trout & Cream
Cheese, Trout Caviar, Apple Salad,
Cucumber Bavarois, Dill Oil

Ham Hock Croquettes, Beetroot Slaw
Horseradish, Nasturtium

Salad of Warm Winter Vegetables, Cashew Labneh
Ras el Hanout, Pomegranate Honey Dressing ***VG***

MAINS

Roasted Turkey Ballotine, Roast Potatoes, Carrots
& Parsnips, Sprouts, Pigs in Blankets, Thyme Jus

Baked Hake, Cauliflower Purée
Pickled Carrots, Baby Potatoes
Carrot & Cardamom Velouté, Hazelnuts

12hr Braised Ox Cheek, Parsnip & Apple Purée
Pomme Robuchon, Chard, Pickled Walnuts

Roasted Root Vegetable Ballotine, Roast Potatoes
Carrots & Parsnips, Sprouts, Vegetarian Gravy ***VG***

DESSERTS

Brandy Snap Basket, Christmas Pudding Ice Cream
Poached Pear Compote, Pistachios ***VG***

Baked White Chocolate Cheesecake
Dark Chocolate Biscuit, Clementine Jelly
Blackberry Purée, Chocolate Crumb

Apple Tart Tatin, Golden Raisins, Candied Pecans
Miso Caramel Sauce, Crème Fraîche

Winslade, Homemade Sourdough Crackers, Quince

New Year's Eve Menu 2026

House Focaccia, Chicken Butter £3.00
Spiced Nuts £3.95
Marinated Olives £4.50

Starters

Roasted Jerusalem Artichokes, Pan Roasted Cep, Compressed Pear
Hampshire Baby Watercress, Truffled Mushroom Cream £15.50

Chicken Liver Parfait, Cox Apple Cider Gel
Toasted Brioche, Madeira Reduction £15.95

Venison Carpaccio, Smoked Beetroot, Pickled Blackberries, Horseradish, Potato Crisps £18.95

Pan Seared Scallops, Roasted Cauliflower, Golden Raisins, Curry Leaf, Caviar Blanc £21.50

Mains

Roasted Celeriac, Chestnut Ragout, Wilted Greens, Black Garlic, Pickled Walnuts £27.50

Oven Baked Monkfish, Lobster Bisque, Saffron Potatoes, Braised Fennel, Shellfish Oil £34.95

Roast Grouse, Potato Purée, Koffman Cabbage
Quince Jelly, Sautéed Woodland Mushrooms, Thyme Jus £36.50

Dry-Aged Grass Fed Sirloin of Beef, Potato Fondant, Charred Brassicas
Bone Marrow, Truffled Red Wine Jus £39.95

Sides

Buttered New Potatoes £4.50 ~ Green Beans, Confit Shallot £4.95
Seasonal Greens, Garlic Butter £3.95

Desserts

Iced Hazelnut Nougat, Red Fruit Coulis, Poached Pear Compote
Toasted Hazelnuts £13.95

Clementine Mousse, Cranberry Compote, Torched Meringue
Cardamom & Orange Emulsion £13.95

White & Dark Chocolate Molten Pudding, Baileys Ice Cream £15.95

Godminster Cheddar, Barkham Blue, Tunworth, Grapes, Celery, Roasted Figs,
Homemade Crackers, Quince £18