

Christmas



The Garden
Restaurant
& Tea Rooms

Lunch menu

FESTIVE DINING

The Garden Restaurant and Tea Rooms in
the heart of Sir Harold Hillier Gardens

Available from 1- 23 December 2024

Served from 12 noon to 2pm.

Available to members and day ticket holders.

To book please call

01794 368787 (option 2)

or email

hillierscatering@hants.gov.uk

Two courses

£28.00
per person

Three Courses

£36.00
per person



Christmas menu

Spicy Roasted Parsnip Soup (vg) (gf available)
Parsnip crisps and crusty roll.

Tempura Battered King Prawns (gf)
Sweet chilli mayonnaise.

Ham Hock Terrine (gf available)
Homemade chutney and melba toast.

Baked Avocado with Wild mushroom and Gruyere Cheese (v) (gf)
Green salad.

Festive Butternut Roast (vg)(gf)
Wild mushroom and hazelnut filling, squash, mushroom jus and roast potatoes.

Traditional Roast Turkey (gf)
Chestnut stuffing, pigs in blankets, cranberry sauce and roast potatoes.

Roast Loin of Hampshire Pork (gf)
Apple jus, stuffing and roast potatoes.

Salmon and Watercress Wellington
Hampshire watercress sauce and new potatoes.

Duck Breast (gf)
Black cherry and bramley apple sauce and fondant potatoes.

Homemade Christmas Pudding (gf)
Rum sauce.

Mulled Wine Panna Cotta (gf)
Rosemary shortbread.

Winter Fruit Crumble (gf & vg on request)
Festive ice cream.

A Selection of Cheese and Biscuits (gf available)
Celery, grapes, apple and chutney.
(£3 supplement)

Freshly Brewed Filter Coffee or Tea

Mini mince pies (gf available)

(v) Vegetarian, (vg) Vegan, (gf) Gluten free

Our ingredients are carefully sourced, skilfully prepared and served fresh daily

If you require information regarding allergens in any of our food and drink, please ask a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross-contamination by other ingredients.

All main courses served with seasonal vegetables