

Festive Menu

2 Courses 39.00 | 3 Courses 45.00

Menu available 25th November until 24th December 2026



Starters

Twice Baked Blue Cheese Souffle spiced pear, walnut

Heritage Beetroot Carpaccio whipped cashew cream, pine nuts (ve)

Venison & Game Terrine pickled blackberries

King Prawn Cocktail avocado mousse, bloody Mary granita

Seared Scallops champagne hollandaise, seaweed butter



Mains

Turkey Roulade

Yorkshire pudding, chestnut stuffing, pigs in blankets, Brussels sprouts, braised red cabbage, roasted roots & potatoes, rich gravy

Poached Wild Halibut

Lobster bisque, crushed new potatoes, samphire

Pan-Roasted Duck Breast

Cherry jus, dauphinoise, parsnip mayo

Slow-Braised Roscoff Onion & Wild Mushroom Pithivier (ve)

Truffled potato puree, truffle gravy

Fillet of Beef Wellington + 10 supplement

Truffled potato puree, roasted shallots, wilted greens, port jus

Desserts

Panettone Bread & Butter Pudding brandy mascarpone

Dark Chocolate & Coconut Ganache Tart salted pecan crust (ve)

Gingerbread & Salted Caramel Buche De Noel whiskey cream

Dark Chocolate & Espresso Martini Fondant

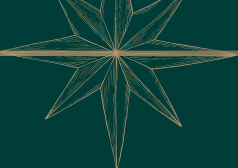
Spiced Clementine & Pistachio Tart

Hampshire Cheese Board, Chutney, crackers



(ve) vegan

A £10 per head non-refundable deposit is required to secure your booking. Pre-orders are required at least 7 days before your event. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.



Christmas is all about coming together!



Party season is here, and we have the space and layout to keep everyone comfortable and happy, whatever your group's needs.

We love welcoming larger parties and are committed to making sure your celebration is a fantastic experience from start to finish.

If you'd like to discuss any specific requirements, please don't hesitate to call us on **01730 829244** or email at **info@thethomaslord.co.uk** – we'll be happy to help.

If anyone in your party has allergies or dietary requirements, please let us know in advance so we can ensure we cater for them appropriately. You can also view our allergen information using the QR code below.

As we prepare all our dishes using fresh ingredients, menu availability is generally very reliable. However, during the busy December period, occasional supply chain issues may mean our chefs need to make minor adjustments to certain dishes. If this happens, we'll always do our best to offer a suitable alternative.

We look forward to celebrating with you!



THE
THOMAS
LORD



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