

BOURNE
VALLEY INN



FROM OUR FAMILY
to yours

ST. MARY BOURNE | NEAR ANDOVER | HAMPSHIRE | SP11 6BT

Christmas Celebration Menu

29th November - 23rd December

Starters

Spiced Parsnip

kale & chestnut soup

Treacle-Cured Salmon

beetroot, fennel pickles, apple & walnut

Roasted Jerusalem Artichoke

watercress, sweet chilli & onion jam

Chicken Liver Parfait

truffle butter, fig & onion chutney, brioche (gf opt)

Mains

Roasted Free-Range Turkey

goose fat roasties, seasonal vegetables, turkey gravy

Slow-Cooked Blade of Beef

crushed potato mash, winter greens, bone marrow & red wine sauce

Roasted Halibut Fillet

wilted spinach, aioli velouté, chive potatoes, grilled baby leek (supplement £8)

Naturally Smoked Haddock

crushed new potatoes, soft poached hens' egg, wholegrain mustard sauce

Celeriac, Portobello Mushroom & Chestnut Wellington

cranberry sauce (v)

Beef Fillet

Stilton & wild mushroom, fondant potatoes, Tenderstem broccoli, port sauce (supplement £8)

Puddings

Christmas Plum Pudding

brandy sauce (gf opt)

Dark Chocolate Truffle Mousse

mandarin sorbet

Honey & Vanilla Panna Cotta

rum-soused fig & shortbread

British Cheeseboard Selection

gf biscuits, chutney, celery & walnuts

FILTER COFFEE & A CHOCOLATE BITE INCLUDED

£35

per person

Make it a FOUR course feast by adding a cheese course at an extra £9.50 per person

(v) vegetarian, (vg) vegan and (gf) gluten-free. A discretionary service charge of 10% will be added to your bill.

If you have any food allergy or intolerance query, please speak to your event manager who will be happy to help with recommendations.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

Christmas Day Menu

On Arrival

Glass of British Sparkling
served with a selection of nibbles

Starters

Shellfish Bisque

herb dumplings, Cognac & crème fraîche (v opt)

Roasted Jerusalem Artichoke

brie croquette, watercress, sweet chilli & onion jam

Sloe Gin-Cured Salmon

beetroot, chard & cucumber pickles

Chicken Liver Parfait

truffle butter, fig & onion chutney, brioche (gf opt)

Mains

Roasted Free-Range Turkey

pig-in-blanket, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy

Fillet of Sea Bass

crushed potatoes, wilted spinach, sea beets, lobster butter sauce

Slow-Cooked Blade of Beef

Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington

roasties, carrot purée, caramelised Brussels sprouts (v)

Palate Cleanser

Blood Orange Sorbet

Puddings

Christmas Plum Pudding

brandy sauce (gf opt)

Molten Chocolate & Salted Caramel Pudding

passion fruit, crème fraîche

Clementine Meringue Pie

Colston Bassett Stilton, Keen's Cheddar, Golden Cross Goat's Cheese

oat biscuits, chutney, celery, candied walnuts

£65

three courses

£80

five courses

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Festive Canapés & Bites

Cold Bites

Rare Roast Beef Crostini, Salsa Verde
£4

Olives & Smoked Almonds
£2

Chicory, Pickled Celery & Barkham Blue
£2

Crab & Dill Tartlet
£4

Goat's Cheese & Chestnut Truffle
£2

Smoked Salmon Roulade
£2

Turkey & Apricot Sausage Roll Bite
£4

Treacle-Cured Trout Blini, Herb Crème Fraîche
£4

Hot Bites

Tempura Prawns, Lime, Sweet Chilli
£4

Celeriac & Mull Cheddar
£2

Ham Hock Scrumpet, Bloody Mary Ketchup
£2

Seared Scallop, Smoked Bacon
£4

Quail's Eggs Tartlet, Celery Salt, Hollandaise
£4

Pigs in Blankets
£2

Brie Bon Bon, Cranberry Sauce
£2

Laverstoke Halloumi Fries, Beetroot Salsa
£2

Confit Duck Bon Bon, Mango Chutney
£4

Roasted Pear & Stilton Tart
£2

Sliders

Mini Plaiçe Goujons & Chips
£4

Mini Burger Sliders
£4

Scotch Egg
£4

We recommend a minimum of four bites and two sliders for evening receptions, or a minimum of three canapés for pre-meal receptions.

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Private Dining at The Bourne Valley Inn

The Barn

Decorated in neutral tones and rustic accessories, we can seat up to 80 guests in our charming Barn. The high beams are adorned with twinkling fairy lights which gives the room a magical and festive setting. You'll notice clever design features such as our hidden dance floor and moveable wooden dividers, which allow the space to cater for your every want and increase your capacity to 120 guests standing.



The Private Dining Room

Nestled within the barn, our private dining room with high ceilings and wooden beams is the ideal event space for a more intimate Christmas gathering – holding up to 16 guests for a seated meal or up to 30 guests for a standing reception.



Minimum spends may be applicable, and deposits vary with event types.
For further information, speak to our event team on events@cirrusinns.co.uk.

Staying at The Bourne Valley Inn

Welcome to our family. Why not stay over at the BVI and experience our family Christmas? You'll be warm, snuggly and most welcomed by our team.



...All rooms feature...

À la carte breakfast

En-suite bathroom

Luxurious Egyptian cotton bedding

Tea/coffee making facilities

Vegan and environmentally-friendly
Noble Isle bath and body products

Flat-screen TV

*Ts&Cs apply - please see our website for full details



Opening hours are subject to change

Festive Opening Hours

PUB OPEN

Christmas Eve	12pm - 11pm
Christmas Day	12pm - 4pm
Boxing Day	CLOSED
New Year's Eve	12pm - 12am
New Year's Day	12pm - 6pm

FOOD SERVICE

Christmas Eve	12pm - 3pm	6pm - 9pm
Christmas Day		12pm - 3pm
Boxing Day		CLOSED
New Year's Eve	12pm - 3pm	6pm - 9pm
New Year's Day		12pm - 5pm

Finding the Bourne Valley Inn from Basingstoke

Leaving Basingstoke town centre from the station, head west on Churchill Way West. Keep heading west until this road becomes the B3400. On your way you'll pass through the villages of Overton and Whitchurch. Look for Bloswood Lane. At the end of this road take a left onto Harroway. Take the next right onto the B3048. The BVI is about half a mile down this road.



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 @bourne_valley_inn



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