

• THE BIG DAY •

The  
**Old Beams Inn**  
PUB & EATERY



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HO!

**BOOKING FORM**

SALISBURY RD, IBSLEY, RINGWOOD BH24 3PP  
01425 473 387

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas Day & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booked date. Cheque payments on the day are not accepted. Please do not send cash by post. If you, for any reason, have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. \*Party nights may carry a supplement.

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**CHRISTMAS  
MENU**

## UPON ARRIVAL

- Canapés – Delicious festive mouthfuls
- Mimosa or Mochtails – on arrival

## STARTERS

- **Chicken Paté** – Chicken liver paté served on Melba toast with sweet red onion jam
- **Seafood Trio** – Lobster tail with King prawn & salmon gravlax served with a lemon & dill crème fraîche (v)
- **Mushroom & Thyme Velouté** – Hearty wild mushroom & thyme soup served with a warm oven baked ciabatta (v)
- **Venison Carpaccio** – Carpaccio of cured local venison loin served with a generous helping of creamed horseradish
  - **Charred Beetroot** – Charred beetroot served with roasted goats' cheese & succulent heritage tomatoes (v)
  - **Fruit Medley** – Melon, pink- grapefruit served with crumbly feta cheese & toasted pine nuts (v)

- *Champagne sorbet*

**£70 PER PERSON**  
**UNDER 14'S - 2 COURSES - £45**

## MAIN COURSES

- **Hand carved turkey breast, succulent rib beef, honey glazed gammon** – all served with:  
*pigs in blankets, goose fat roasted potatoes, honey glazed Chantenay carrots, shredded Brussels sprouts with smokey bacon and chestnuts, braised red cabbage, roasted parsnips, Yorkshire pudding, stuffing (fruit, chestnut or sage and onion) & homemade turkey gravy*
- **Sea Bream, Whole baked sea bream with lemon, dill, capers and rosemary**, served with:  
*oil roasted potatoes, honey glazed Chantenay carrots, shredded Brussels sprouts with smokey bacon and chestnuts, braised red cabbage, roasted parsnips, Yorkshire pudding, stuffing (fruit, chestnut or sage and onion) & homemade vegetable gravy*
- **Vegan Wellington**, served with:  
*rapseed oil roasted potatoes, honey glazed Chantenay carrots, shredded Brussels sprouts with chestnuts, braised red cabbage, roasted parsnips, Yorkshire pudding, stuffing (fruit, chestnut or sage and onion) & homemade vegetable gravy*

- *Champagne sorbet*

## DESSERTS

- **Traditional Christmas Pudding** – Served with a choice of brandy cream or warm custard
- **Christmas Profiteroles** – Choux pastry balls filled with brandy cream, drizzled in a rich, dark chocolate sauce
- **Trifle** – Classic strawberry, and custard trifle
- **Poached Pear** – Tender poached pears served with ginger parfait and mulled wine syrup

- **The Limitless Cheese Table** – A selection of local cheeses with a generous assortment of biscuits, grapes, figs & chutney

- *Choice of coffee liqueur*

## THE BIG DAY

Party Name: ..... No. in Party: ..... Time: .....

Tel: ..... Email .....

Address: .....

NAME OF GUEST	STARTERS						MAINS			DESSERTS				
	Paté	Seafood	Soup	Venison	Beetroot	Fruit	Meat	Fish	Vegan	Pudding	Profiteroles	Trifle	Pear	Cheese

If ordering from the Meat section. Put a 'T' - Turkey or a 'B' - Beef or a 'G' - Gammon in the box.

## OFFICE USE ONLY

Booking by: ..... Date: .....

Amount payable: ..... Deposit paid: ..... Balance to pay: .....