



HIGH CORNER INN

*Join us this
Christmas*

**Delicious festive food
and drink with family
and friends.**



JOIN US THIS CHRISTMAS

**From intimate family gatherings to festive fun
with friends, we've got you covered!**

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

highcornerinn.co.uk/christmas
01425 473973

highcornerinn@butcombepubs.com

The High Corner Inn, Linwood, Ringwood, Hampshire, BH24 3QY

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu
and Sharing Board Menu bookings, and a £25/pp deposit
for Christmas Day bookings.
- Pre-orders are required for all bookings,
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: butcombe.com/christmas





Christmas Day

On Arrival

Glass of Coates & Seely Bretagne Brut Reserve

Starters

Wild game, pancetta and prune terrine

Spiced plum chutney, pickles, brioche

Severn & Wye smoked salmon and Brixham crab salad

Green apple, avocado, fennel, brown crab mayo

Caramelised cauliflower and Old Winchester soup

Butcombe ale, Marmite and Cheddar cheese straws (v)

Wild mushroom and chestnut pâté

Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)

Mains

All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table

Kelly Bronze turkey breast, pork and chestnut stuffing

Pigs in blankets, mulled wine cranberry sauce

Stokes Marsh Farm aged beef sirloin

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Herb-crusted fillet of Cornish hake

St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables

Jerusalem artichoke, winter kale and lentil Wellington

Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)

Puddings

Butcombe ale Christmas pudding

Thick pouring brandy cream, redcurrants (v)

Valrhona chocolate delice

Salted caramel cream, roasted pear, honeycomb (v)

Prosecco poached pear

Saffron, blackberry, vanilla Crematta, maple granola (ve)

British cheese

A selection of local cheeses, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just £5/pp)

To Finish

Tea and filter coffee, handmade chocolate truffles

£95

Festive Menu

Starters

Caramelised cauliflower and Old Winchester soup

Butcombe ale, Marmite and Cheddar cheese straws (v)

Crown Prince squash carpaccio

Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Chalk Stream trout cured in Cotswolds Distillery Gin

Beetroot tabbouleh, horseradish crème fraîche, dill

Mains

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Ox cheek Wellington

Parsley mash, maple-glazed carrot, red wine and shallot sauce

Gilt-head bream with brown crab sauce

Dill potatoes, butter-roasted cauliflower, confit lemon, samphire tempura

Celeriac and mushroom pasty

Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)

Puddings

Sticky figgy pudding

Brandy butterscotch, cinnamon ice cream (v)

Valrhona chocolate mousse

Caramelised pear, hazelnut, honeycomb (v)

Gingerbread spiced creme brûlée

Candied oats, brown sugar shortbread (v)

Caramel roasted pineapple

Coconut sorbet, passionfruit, lime, pistachio praline (ve)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£42.95



Festive Sharing Boards

Each board serves 4-6 people

Butcher's Board £45

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £50

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £40

Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £45

Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £40

Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)

*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.
Ask the team if you'd like more info!*

Allergen Info - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Festive Drinks

We have a fantastic choice of seasonal drinks, award-winning Butcombe beer and festive cocktails to enjoy with your Christmas meal!

You can pre-order bottles of still or sparkling wine when making your booking from the list below...

Sparkling

Belstar Prosecco NV - Veneto, Italy // 32.5
fresh citrus fruits and a touch of sweet melon

Coates & Seely Bretagne Brut Reserve - Hampshire, England (ve) // 60
apple, elderflower and citrus flavours with a fine mousse

White

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 29.5
crisp, fruity and floral

Monte di Saracco Gavi di Gavi DOCG - Gavi, Italy // 38
floral and citrus

Rosé

Miraflors Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 37
juicy strawberry and orange peel

Red

The Paddock Shiraz - Murray Darling, Australia (ve) // 28.5
red berries and peppery spice

Domaine St Jacques Organic Cotes du Rhone Rouge - Rhone Valley, France (o) // 34
redcurrant and liquorice

*ve: vegan o: organic
(All prices by the bottle)*

Book now or make an enquiry:

highcornerinn.co.uk/christmas | 01425 473973 | highcornerinn@butcombepubs.com

The High Corner Inn, Linwood, Ringwood, Hampshire, BH24 3QY

PRIVATE HIRE

Looking for your own space to celebrate?
The Whitmore Room is perfect for festive gatherings!

Book now or make an enquiry:
highcornerinn.co.uk/christmas

01425 473973

highcornerinn@butcombepubs.com

The High Corner Inn, Linwood, Ringwood, Hampshire, BH24 3QY

FANCY A FESTIVE BREAK?

Let us look after you this Christmas.

We have 7 beautiful bedrooms, ideal for a seasonal escape.

Head to our website to explore rooms and offers,
and book direct for the best rates: highcornerinn.co.uk

