



December 2019

How to find us

From M 27 (west)

Take junction 1 towards Cadnam, from there take the 3rd exit for Brook, at the fork in the road bear left, follow the road down through the ford and we are located on the left.

Alternatively, follow the M27 down onto the A31, follow the road up the hill and round to the right, approximately 300 yards further on is a turning on the right, wait for a clear and safe gap in the traffic and make the U-turn. Stay in the far-left hand land and follow the road as it turns left, from here come over a cattle grid and follow the road down, we are 500 yards down this road on the right.

There is plenty of car parking space to accommodate your vehicles.

For bookings and enquiries please contact

*enquiries@thesirwalmartyrrell.co.uk
02380813170*

*Ask for Nick Cross, Melanie Cross
Or Christopher Brewer*

The Restaurant at The Sir Walter Tyrrell will be open for group bookings for Christmas celebration menus from 1st of December.

To confirm your booking, a deposit of 25% of the food cost will be required; with the balance to be paid two weeks before your celebration.

For bookings made in December full payment is required at the time of booking

The Sir Walter Tyrrell 2019 Christmas Festivities



New Year's Eve

We will be open for lunch up to 4pm and then closed for our own family celebrations

New Year's Day

*We will be open from 11am as usual and food served from 12 noon until 4pm
Pub closed from 5pm
bookings advised*

January Openings

*We plan to open as usual dependant on weather
However there maybe evenings were food service times may vary so bookings advised*



Christmas Day Luncheon

*King scallops, Tempura king prawns, monk fish in
bacon with a lemon vinaigrette & sweet chilli
dressings & curly endive*

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*Pulled pork belly terrine with roasted Isle of Wight  
garlic and, baby spinach. watercress, endive salad  
and a tomato dressing*

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*Roasted vine tomato soup with creme fraiche  
& Parmesan croutons*

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*Butter roasted Local Turkey  
Pigs in blanket, cranberry sauce,  
thyme herb stuffing, pan gravy with  
traditional fresh vegetables*

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*Roast Sirloin of Hereford beef, Yorkshire
pudding, horseradish sauce, pan gravy,
with roast potatoes and seasonal vegetables*

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*Baked fillet of Sea bass & Turbot with sun dried  
tomatoes, and saffron risotto with tomato and  
courgette ragout and a lemon beurre blanc*

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*Four cheese vegetable flan with leeks (v)
with new potatoes roasted with garlic and rosemary*

*Christmas pudding with a dram of brandy or whisky,
brandy sauce and brandy butter*

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*Christmas pudding with brandy sauce*

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Baileys crème brulée with shortbread

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*Belgian chocolate profiteroles  
with butterscotch sauce*

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*Freshly brewed coffee or tea  
With mince pies*

*Please note all the above dishes may contain nuts or  
nut traces please advise when booking of any special  
dietary needs*

## Pre-Christmas Party Luncheons & Party Dinners

*Vine tomato and basil soup with truffle oil,  
Ciabatta cheese croute and crème fraiche*

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*Potted chicken liver parfait with a winter fruit chutney,
toasted butter brioche*

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*Oak smoked salmon and prawn ramekin*

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*Butter grilled salmon with a watercress velouté  
cream, crushed new potatoes and seasonal  
vegetables*

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*Poached turkey escalope stuffed with cranberries,
mozzarella and wrapped in Parma ham,
roast potatoes and fresh vegetables*

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*Traditional roast turkey can be arranged if 10 or more  
of your party choose to go for it*

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*English roast sirloin of beef with Yorkshire pudding
pan gravy, seasonal vegetables and roast potatoes*

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*Somerset brie cheese, leek and broccoli frying pan flan with  
new potatoes and a leaf salad*

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*Apple and mincemeat crumble tart with citrus syrup and  
ice cream*

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Christmas pudding with brandy sauce

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*Baileys crème brulée with shortbread*

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Belgian chocolate profiteroles with butterscotch sauce

Freshly brewed coffee and mince pie

Menu Prices

CHRISTMAS DAY ~ £70.00
UNDER SEVEN ~ £35.00
UNDER FOUR ~ FREE

MONDAY-THURSDAY ~ £24.95 THREE COURSES
FRIDAY & SATURDAY ~ £29.95 THREE COURSES
SUNDAY ~ £24.95 THREE COURSES

*Disco available for bookings £180.00 paid in advance. Parties more than 40 disco provided.
A glass of mulled wine upon arrival for, parties booked and paid in full before 30th November*