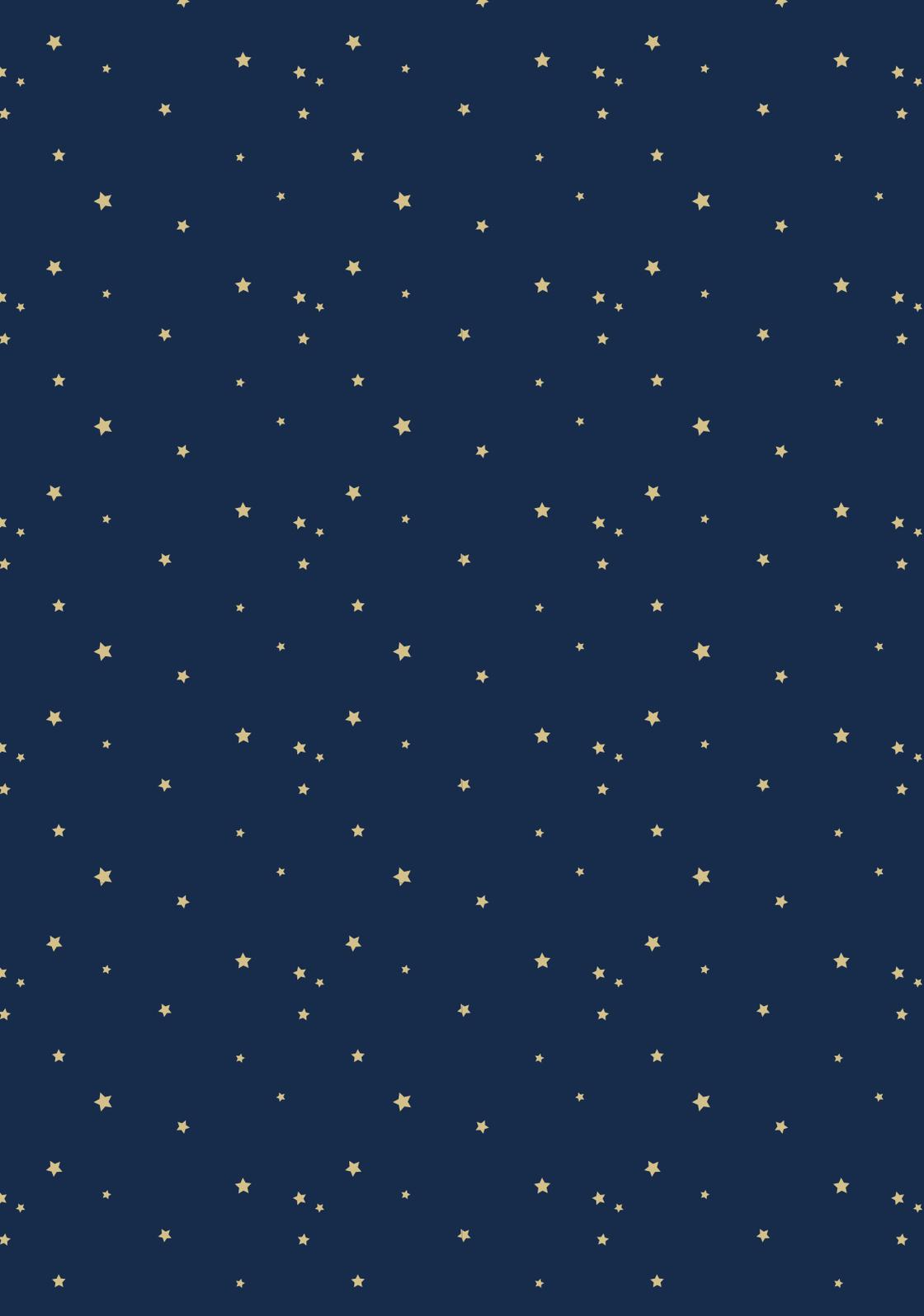




2020



CAPTAIN'S CLUB
HOTEL & SPA



WELCOME TO
CHRISTMAS
AT CAPTAIN'S CLUB

CHRISTMAS
2020



NEW YEAR
2020

What better way to get into the Christmas spirit than with decadent feasts in our award-winning restaurant? Or a stay in our luxury accommodation with views over the River Stour? With a series of special menus and room rates available throughout the festive period, you and your loved ones can join us to wine, dine and celebrate.

FESTIVE DINING

DINING IN DECEMBER | FROM £28pp

£28pp 3 course lunch Monday – Sunday (Christmas Eve £40pp)
£28pp 3 course dinner Sunday – Thursday £35pp 3 course dinner Friday – Saturday

What better way to get into the Christmas spirit than with decadent feasts in our award-winning restaurant? With a series of special menus available throughout the festive period, you and your loved ones can join us to wine, dine, and toast to the future.

FROM FRIDAY
27TH NOVEMBER



TO THURSDAY
24TH DECEMBER

STARTERS

Cream of butternut squash soup, cinnamon spiced cream, pumpkin oil
Pressed ham hock terrine, horseradish mousse, crisp ciabatta toast, dressed rocket leaves
Kiln roast salmon, fennel & lemon, potato & shallot salad
Double baked coastal cheddar soufflé, spinach & shallot salad

MAINS

Pancetta rolled turkey roulade, herb & onion stuffing, roast potatoes,
Brussel sprouts, crushed carrot & swede, roast turkey jus
Baked fillet of bream, fondant potato, wilted baby spinach,
caper & herb butter sauce
Wild mushroom, spinach & lentil pithivier, seasonal vegetables,
white balsamic beurre blanc
Slow cooked leg of duck, braised red cabbage, dauphinoise potatoes,
orange & cardamom sauce

DESSERT

Christmas pudding, brandy sauce
Chocolate marquise, coffee & Kahlua sauce
Vanilla panna cotta, blackcurrants, salted caramel oats
Selection of English cheeses, biscuits, bread, grapes, chutney

TEA/COFFEE & FESTIVE TREATS

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required. Food Allergies and Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink. A discretionary service charge of 10% will be added to the total bill

CLUB AFTERNOON TEA

WITH A FESTIVE TWIST | FROM £19.50pp

Served 3.30pm to 5.00pm

Indulge in our classic afternoon tea with a festive twist throughout December. Handmade selection of sandwiches, scones and lots of delicious cakes served with your choice of tea or coffee.

FROM FRIDAY
27TH NOVEMBER



TO WEDNESDAY
23RD DECEMBER

AFTERNOON TEA | £19.50PP

Festive turkey & cranberry wrap
Smoked salmon & cream cheese on sourdough bread
Hampshire hog sausage roll
Brie & chutney finger sandwich
Egg mayo & watercress finger sandwich
Freshly baked vanilla scone & spiced raisin scone
Dorset clotted cream, strawberry & Champagne preserve
Vanilla posset, blackcurrants
Key lime pie
Chocolate brownie with chocolate cherry frosting
Raspberry macaron
Mince pie

Served with your choice of any leaf tea or coffee

ENGLISH OAK TEA | £27.50PP

Includes all of the items in the full afternoon tea platter with a glass of English Oak Chinkapin Rose

CHAMPAGNE TEA | £30PP

Includes all of the items in the full afternoon tea platter with a glass of Taittinger Champagne

*If you would like to join us for Afternoon Tea, pre-booking is essential as we unfortunately cannot guarantee availability on the day.
If you have any dietary requirements (gluten free, dairy free, vegetarian, vegan etc.), please let us know ahead of time so we can prepare your afternoon tea exactly as you need it.*

CHRISTMAS EVE

DINNER | £40pp

FROM 6.00pm



TO 9.00pm

STARTERS

Cream of chestnut mushroom soup, parmesan & truffle choux buns
Scottish smoked salmon, pearl barley muffin, horseradish mousse, dressed leaves
Pressed goats cheese & roast beetroot terrine, young watercress, hazelnut dressing
Bresaola beef, blue cheese & chicory salad, red wine poached pear

MAINS

Roast sirloin of English beef, roast potatoes, seasonal vegetables,
Yorkshire pudding, red wine sauce
Herb roast breast of chicken, morel mushroom ravioli, wilted greens,
roast baby onions,
Baked fillet of cod, sauté potatoes, savoy cabbage with pancetta,
mussel & vermouth sauce
Butternut squash gnocchi, sage pesto, glazed Shakespeare cheese,
red onion jam

DESSERT

Spiced apple & plum crumble, vanilla ice cream
Buttermilk panna cotta, raspberries, homemade granola
Chocolate brownie s 'more, mint choc chip ice cream
Selection of English cheeses, bread, biscuits, grapes, chutney

TEA/COFFEE & FESTIVE TREATS

An additional £5

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CHRISTMAS DAY

LUNCH | £139pp (14 years & under £70pp)

50% deposit taken upon booking, remainder to be paid on the day. Pre orders required by the end of November.

FROM 12 NOON



TO 3.00pm

CHAMPAGNE & CANAPÉS ON ARRIVAL

STARTERS

Cream of roast chicken soup, crispy skin, truffle cream, chicken dumplings
Solent crab spring rolls, sriracha sauce, green mango, lime & white moulli salad
Duck liver parfait, winter leaves, soured cherry compote, cinnamon brioche toast
Twice baked coastal cheddar soufflé, chilli & tomato jam, seasonal greens & shallot salad
Sun dried tomato, feta, baby spinach & pesto brioche tart
Glazed crottin goats cheese, chargrilled vegetables, port wine dressing

FISH COURSE

Traditional Loch Fyne smoked salmon, lemon, capers & red onion

MAINS

Traditional roast turkey, roast potatoes, braised red cabbage, pancetta & Brussel sprouts, honey roast parsnips, classic sauces & accompaniments
Roast fillet of seabass, cauliflower purée, lobster pakora, cumin carrot linguine, coconut & coriander sauce
Duo of venison – herb roast loin & slow braised haunch, potato rösti, mulled wine spiced red cabbage, apple jus
Baked fillet of halibut, soy bean crust, braised bok choy, wasabi noodles, lemongrass sauce
Wild mushroom & nut roast Wellington, mulled wine spiced red cabbage, creamed spinach, onion gravy

DESSERT

Warm Christmas pudding, brandy sauce
Chocolate crèmeux, kirsch mascarpone, griottine cherries
Vanilla panna cotta, pineapple & passionfruit salsa
Iced whisky cream parfait, raspberries, homemade granola
Selection of English cheeses, bread, biscuits, grapes, chutney

TEA/COFFEE & FESTIVE TREATS

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CHRISTMAS DAY

LUNCH | £139pp (14 years & under £70pp)

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FROM 12 NOON



TO 3.00pm

CHILDREN'S MENU

STARTERS

Crisp fried mozzarella bites, tomato & red pepper salsa
Melon & Parma ham salad

FISH COURSE

Prawn cocktail, gem lettuce, seafood sauce

MAINS

Traditional roast turkey, roast potatoes, braised red cabbage,
pancetta & Brussel sprouts, roast parsnips, classic sauces & accompaniments
Baked cod fillet with cheese crust, buttery mash potatoes, garden peas

DESSERT

Duo of chocolate brownie, vanilla ice cream
Strawberry & Chantilly cream sundae

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BOXING DAY

LUNCH | £45pp

50% deposit taken upon booking – remainder to be paid on the day

FROM 12 NOON



TO 3.00pm

STARTERS

Selection of composition salads & starters from the buffet, to include seafood & smoked salmon
Cream of red lentil, red pepper & tomato soup, oregano & manchego cheese pesto

MAINS

Roast sirloin of English beef, roast potatoes, seasonal vegetables,
Yorkshire pudding, beef sauce
Asian marinated slow cooked belly of pork,
langoustine spring rolls, stir fry vegetables, hoi sin broth
Spanish style fish stew, saffron rouille, garlic bread
Roast fillet of salmon, mustard & herb crust, creamed savoy cabbage,
smoked lobster jus, mash potatoes
Stir fried seasonal vegetable, Thai red curry sauce, coconut rice

DESSERT

Chocolate orange croissant & butter pudding, creme Anglaise
Coffee & mascarpone mousse "Tiramisu", Kahlua sauce
Baked lemon cheesecake, raspberry sorbet
Chocolate brownie, chocolate sauce, vanilla ice cream
Selection of English cheeses, bread, biscuits, grapes, chutney

TEA/COFFEE & FESTIVE TREATS

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A discretionary service charge of 10% will be added to the total bill*

NEW YEAR'S DAY

3 COURSE LUNCH | £30pp

50% deposit taken upon booking – remainder to be paid on the day

FROM 12 NOON



TO 2.30pm

STARTERS

Confit duck spring rolls, green mango & white radish salad, plum dipping sauce

Smoked mackerel salad, cucumber & apple salad, horseradish mousse

Double baked coastal cheddar soufflé, spinach & shallots

Chicken liver parfait, toasted brioche, plum gel, apricot & ginger chutney

Blue cheese panacotta, caramelised walnuts, poached pear & white balsamic dressing

Soup of the day, served with homemade artisan bread & sea salt butter

MAINS

Roast sirloin of English beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce

Slow cooked shoulder of lamb, roast root vegetables, crispy kale, fondant potato, mint jus

Roast breast of Avon Tyrrell chicken, rösti potato, creamed wild mushrooms, wilted baby spinach, roast chicken jus

Salmon, saffron risotto, harissa spiced salsa rossa, rocket & shallot salad, balsamic glaze

Vegetable Sri Lankan curry, sticky coconut rice, coriander & crispy shallot rings

Simply cooked fish, served with new potatoes, herb butter, lemon

DESSERT

Crème brûlée, Madagascan vanilla crème brûlée

Brownie S'more, marshmallows, digestives, chocolate sauce, Purbeck salted caramel ice cream

Lemon & matcha cheesecake, apricot ice cream

Apple tart tatin, Purbeck vanilla ice cream, please allow approx. 15 mins of cooking time

Selection of 4 English cheeses, daily made bread, crackers, chutney & grapes

3 scoops of your choice of Purbeck ice cream & sorbet

COFFEE OF YOUR CHOICE & HOMEMADE TREATS £5.00

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GIFT VOUCHERS

Treat the ones you love to a little bit of luxury.



Captain's Club gift vouchers make the ideal Christmas gift, from monetary through to spa days and accommodation packages, we have a voucher to suit everyone.

Visit captainsclubhotel.wearegifted.co.uk for more information



BOOK YOUR STAY

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HOTEL & SPA

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