



Association
Mondiale de la
Gastronomie

Bailliage de Wessex

Festive Dining at The Montagu Arms, Beaulieu



**Thursday, 3rd December 2026
Drinks at 7.15 pm followed by Dinner at 8pm**

Once again, we return to this favourite venue for our last dinner of the year where we are always made to feel so welcome. In addition, there is always something magical about this charming 17th century country house at the festive season with Christmas decorations, roaring log fires and superb dining. The hotel is situated in the beautiful, historic village of Beaulieu at the heart of the New Forest.

The hotel boasts 3 AA Rosettes for the elegant Terrace Restaurant and, as usual, we shall have exclusive use. We shall begin with drinks in the lounge and then retire to the Terrace Restaurant for a five-course dinner.

We await the pleasure of your company.

Janet & Philip Evins
Acting Baillis - Bailliage de Wessex

Montagu Arms
Menu 3 December 2026

Klein Constantia, Cape Classique NV

King prawn, crayfish and blood orange
avocado, chili, citrus cocktail sauce, coriander, watercress.

Giovanni Almondo, Roero, Bricco Cilegie Arneis 2024

Pumpkin gnocchi
New Forest wild mushrooms, pine nuts, sage and brown butter.

Errazuriz, Aconcagua Costa Pinot Noir 2023

Fillet of Beef
tenderstem broccoli, hazelnut pesto, anchovies & parmesan, potato fondant, red wine jus.

Antinori, Gran Selezione Badia a Passignano 2021

Charred pineapple and goat cheese
candied walnuts.

Mellot, Mentou-Selon, Les Thureaux 2024

Passion fruit delice, coconut, meringue, dark chocolate

Chateau de Coutet, Barsac 2017

Coffee / tea and Petit fours