



Christmas Menu

Two Courses - £30.95

Three Courses - £35.95

STARTERS

PARSNIP AND APPLE SOUP

Drizzled with Olive Oil, Served with Cheese Croutons

DUCK LIVER AND PORK PARFAIT

With Orange and Cognac Liqueur. Served with Melba Toast, Diced Tomato and Spiced Marmalade Chutney

PRAWN, CRAB, CRAYFISH AND AVOCADO TIMBALE

Served with a Dressed Mixed Leaves Garnish

MAINS

ROAST TURKEY BREAST OR 28 DAYS AGED BEEF SIRLOIN

Served with Goose fat Roast Potatoes, Honey Glazed Roast Carrots, Creamy Savoy Cabbage with Smoked Bacon. With All the Trimmings & Rich Gravy

GRILLED SALMON FILLET

Fillet of Salmon Wrapped in Prosciutto Ham, Served on a Bed of Crushed New Potatoes with Dill, Fine Beans, Sugar Snap Peas, Broccoli and Lemon Buerre Blanc

SPICED CARROT, SPINACH AND CHICKPEA FILO PIE

Served with Root Vegetable Creamy Mash, Winter Vegetables, and Rich Gravy

BRAISED OX CHEEK AND TAIL CASSEROLE

In a Rich Red Wine Sauce. Served with Creamy Horseradish Mash, Shallots and Mushrooms

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce or New Forest Vanilla Ice Cream

CHOCOLATE AND HAZELNUT BROWNIE

Served with New Forest Clotted Cream Ice Cream and Caramel Sauce

BLACKCURRANT AND PROSECCO CHEESECAKE

Served with Coulis and Chantilly Cream. Gluten Free

CHEESE SELECTION

Served with Quince Jelly and Luxury Cracker Assortment

* £3.00 Supplement *

SIDES

PIGS IN BLANKET - £4.95

GOOSE FAT ROAST POTATOES - £3.95

SEASONAL VEGETABLES - £4.95

Please be aware that our food contains or may contain allergens.
If you have any dietary requirements or allergens please let a member of our team know.