



CHRISTMAS SET LUNCH & PARTY MENU

STARTER

Roasted Tomato & Red Pepper Soup (VG) (GF) (V)

Basil Oil

Honey Truffle Goats Cheese (V) (GF)

Duo of Beetroot, Toasted Pine Nuts, Rocket

Ham Hock Terrine (GF)

Celeriac Remoulade, Baby Leaf Salad

Pastrami-Spiced Salmon Gravlax (GF)

Pickled Cucumber, Grain Mustard Cream

MAIN COURSE

Traditional Roast Turkey

*Roast Potatoes, Pigs in Blankets, Cranberry & Sausage Meat Stuffing,
Honey Roasted Carrots, Parsnip, Brussels Sprouts with Crispy Pancetta, Jus*

Pan Fried Sea Bass Fillet (GF)

Sun-dried Tomato & Basil Potato Cake, Roasted Fennel, White Wine & Chive Cream

Cider-Roasted Pork Belly (GF)

Crushed Butternut Squash, Apple Sauce, Kale, Cider & Thyme Sauce

Mediterranean Vegetable Wellington (V) (VG)

Cauliflower Purée, Tenderstem Broccoli, Tomato Sauce

DESSERT

Passion Fruit & Mango Mousse (GF)

Meringue Drops, Passion Fruit Coulis

Apple & Mulled Wine Spiced Crumble Tart (VG) (NUTS)

Vanilla Ice Cream, Candied Pecans

Traditional Christmas Pudding

Brandy Custard

Selection of Local Cheeses (GFA) (NUTS) (£2 SUPPLEMENT)

New Forest Ale Chutney, Grapes, Celery, Walnuts and Crackers

TEA, COFFEE AND WARM MINCE PIE

2 COURSES £24.95 • 3 COURSES £29.95