

Festive Menu

Chef's Soup of the Day

A choice of Two Homemade Soups with a Crusty Bread & Herby Croûtons

Hog Roast & Sage & Onion Rilette

offered with an Apple Cider Brandy Chutney & Crostini Slices

Crab & Avocado Mornay (gf)(v)

Served with Watercress & Cherry Tomatoes

Dijon Mushroom Granary Cup (v)

A Warmed Granary Cup filled with Sautéed Mushrooms in a creamy Dijon Mustard Sauce

Festive Christmas Roast Duo

Honey & Mustard Roast Gammon & Turkey Breast accompanied by all the Traditional Trimmings

Chicken Ballantine (gf)

Chorizo & Mozzarella Stuffed Chicken Breast wrapped in Pancetta
dressed with Roasted Tomato, Basil & Parmesan Sauce

Seared Sword Fish Steak (gf)

Dressed with a Creamed Leek & Smoked Bacon Sauce

The above all served with a Selection of Potatoes & Seasonal Fresh Vegetables

Moroccan Lamb (gf)

Slow cooked Lamb in a rich Fruity Moroccan Spiced Gravy served with Vegetables & Christmas Cous Cous or Rice

Nutty Moussaka (ve) (gf)

Cashew & Pistachio Nut with Chickpea, layered with Aubergine, Sweet Potato & Tomato
Topped with a Savoury White Sauce & (optional) Cheese offered with a Mixed Salad

Traditional Christmas Pudding

Served with Brandy Sauce, Ice-Cream or Pouring Cream

Oaty Christmas Crumble (gf)

Spiced Fruit topped with a Golden Oaty Topping served with
Custard, Cream or Ice-Cream

Crème Brulee Cheesecake (gf)

Light biscuit base topped with a Rich Crème Brulee Cheesecake topping
dressed with Caramel Sauce & Salted Caramel Ice-Cream

Selection of New Forest Luxury Ice-Creams & Sorbets

Finished with your choice of Sauce

Chocolate Orange Tart (ve gf)

Rich smooth Chocolate Orange Tart offered with Jaffa Cake Ice-Cream

Filter Coffee or Tea & Chocolate Mints

2-Courses - £20

3-Courses - £27

Inc. of V.A.T

Service Charge Not Included