



CHRISTMAS FESTIVE MENU

Indulge in a carefully curated three-course festive set menu, celebrating seasonal flavours in the heart of the New Forest

2 COURSES £35.95PP / 3 COURSES £39.95PP

TO START

BAKED HAMHOCK CAMEMBERT
Served with a salted sourdough (GFA)

SWEET POTATO AND GINGER SOUP
Served with a warm focaccia bread (GFA,DF)

CRAYFISH AND PRAWN PÂTÉ
Served with spiced shallots pickle salad and toasted brioche (GFA)

FOR MAINS

POUSSIN BALLOTINE WITH CHESTNUT AND CRANBERRY STUFFING
Served with bread sauce, honey-roasted vegetables, potatoes, seasonal greens and madeira jus

WHOLE ROASTED LEMON SOLE WITH GRENOBLOISE SAUCE
Served with buttered samphire, almond crumble and prawn butter sauce (GF)

FESTIVE CARAMELISED NUT ROAST
Served with bread sauce, honey-roasted vegetables, potatoes, seasonal greens and gravy

SWEET TREAT

CHRISTMAS PUDDING
Served with brandy sauce (GF)

IRISH CREAM HONEYCOMB CHEESECAKE
Chocolate ganache sauce

RED CURRANT CRÈME BRÛLÉE
Served with cinnamon shortbread (GFA)

FESTIVE CHEESE PLATTER