

Starters

Leek, Parsnip & Ginger Soup (V) (VG)
with Crusty Bread.

Smoked Mackerel
with Dill-Pickled Fennel, Seasonal Salad and Orange Crème Fraîche.

Ham Hock & Chicken Terrine
served with Celeriac & Tarragon Purée and Garlic & Herb Bread.

Wild Mushrooms (V*) (VG*)
*with Garlic and Parsley sat on Sour Dough Rye Bread finished with
a reduced Balsamic Glaze and Parmesan Cheese.*

Mains

Roasted Rolled Turkey
*with Sage and Onion Stuffing, Pigs in Blankets,
Roasted Garlic Potatoes, Seasonal Vegetables &
reduced Red Wine Gravy.*

Slow Roasted Fillet of Hake
*Poached in Red Wine served with Crushed Thyme New
Potatoes, Tender Stem Broccoli and Lemon & Butter Capers.*

28 Day Dry-Aged Rib-Eye Steak
*with Rosemary Dauphinoise Potatoes, Grilled Cherry Tomatoes,
Garlic & Herb Crumb Mushrooms finished with a Port Wine Jus.*

Spinach, Butternut Squash and
Beetroot Wellington (V) (VG)
*served with Star Anise Potatoes, Roasted Vegetable Salad
and a Wild Mushroom Sauce.*

Desserts

Traditional Christmas Pudding (VG*)
served with Brandy Sauce.

Roasted Pistachio & White
Chocolate Crème Brulee
with Homemade Cinnamon Shortbread.

Lemon & Orange Cheese Cake
with Vanilla Sauce, Clementine & Mint Salad.

Pear & Raspberry Crumble (VG*)
with Vanilla Crème Anglaise.

Selection of New Forest Cheeses
with Biscuits, Pickled Grapes & Fig Chutney.

* Vegetarian or Vegan on request

Two Courses £26 Three Courses £31

Booking Essential

A pre-order and deposit of £10 per person will be required
seven days before the event for parties of over 8 people.

