

New Years Menu

Saturday 31st December 2022

Three Courses £65.00

Starters

Roasted Celeriac, Onion & Garlic Soup (V/VGO/GFO)
with freshly baked bread and smoked butter.

Pan Fried Scallops (GFO)
with parsley root purée, crispy panchetta finished with a lobster reduction glaze.

Grilled Venison Loin Medallions (GFO)
*served on brioche toast, marinated beetroot & blue vinny cheese salad
with a mild mushroom sauce.*

Smoked Aubergine, Red Onion & Herb Puff Pastry Tart (V/VGO/GFO)
topped with goats cheese & honey thyme dressing.

Mains

Fillet Steak (8oz) (GFO)
*served with chive potato gratin, confit rainbow carrots, grilled cherry tomatoes
and a port jus.*

Smoked Fillet of Salmon (GFO)
with saffron, samphire grass & garlic risotto with white wine clams finished with truffle oil.

Marinated Roasted Duck Breast (GFO)
*with fondant potato, butter nut squash purée, beetroot bon bon finished
with a orange and cranberry jus.*

Wild Mushroom Linguine (V/VGO/GFO)
with chest nuts, crispy kale topped with a herb dressing and parmesan cheese.

Desserts

Brioche Bread & Butter Pudding
with blackberries and a bourbon caramel sauce.

Winter Berry Crumble (V/VGO/GFO)
with crème anglaise or plant based ice cream.

Chocolate Bomb (GFO)
*with chocolate and hazel nut ice cream, Italian meringue,
shortbread crumb finished with Belgium chocolate sauce.*

Passion Fruit & Orange Cheesecake (GFO)
with seasonal fruit salad and a reduced mango syrup.

Selection of New Forest Cheeses (GFO)
with biscuits, pickled grapes and a spicy & tomato chutney.

KEY:

V - Vegetarian

VGO - Vegan on request

GFO - Gluten Free on request

