



## Christmas Menu

2 courses – £29.50 | 3 courses – £34.50  
5pp deposit and pre order from every guest  
Christmas Menu served from 1st December  
Add a Glass of Prosecco £5pp

### Starters

Homemade Honey Roasted Parsnip and Celeriac Soup (v)  
*With Warm Focaccia*

Homemade Chicken Liver Pate  
*Served With Our Homemade Red Onion Chutney and Toasted Focaccia*

Black Tiger Garlic Prawns (gf)  
Homemade Deep-Fried Brie (v)  
*With a Cranberry Compote*

### Mains

Traditional Roast Turkey  
*With all the trimmings*  
Beef Wellington (£5 supplement)  
*Stuffed with a Homemade Mushroom Pate and Served with Roast Potatoes, Seasonal Vegetables*

*and a Red Wine Reduction (served Medium rare)*  
Garlic Roasted Wild Mushroom Stuffed Seabass (gf)  
*Wrapped in Pancetta, Served with New Potatoes*

Slow Roasted Pork Belly (gf)  
*Served With Dauphinois Potatoes, Honey Roasted Parsnips and a Apple Cider Reduction*

Honey, Goats Cheese and Pecan Parcel (v)  
*Served with Garlic and Rosemary Roasted Potatoes and Seasonal Vegetables*

### Desserts

Sticky Toffee Pudding  
*Served with Sticky Toffee Sauce and Honeycomb Ice Cream*

Individual Christmas Pudding  
*Served with brandy Sauce*

Trio of New Forest Ice Cream (gf)  
*Chocolate, Vanilla and Strawberry*

Poached Pear (gf)  
*With Toffee Sauce and Rum and Raisin Ice cream*  
Espresso Panna cotta (gf)

*With toasted walnuts and chocolate sauce*  
Peppermint Chocolate Mousse (gf)

*Served with Chantilly Cream*  
*Add a cheese board and glass of Port £10pp*

### CHILRENS MENU – UNDER 12S ONLY

*Turkey Roast with all the Trimmings*  
*1 scoop of Ice Cream – and a Soft Drink £12.00*