

Booking Form

To make a provisional booking please first call to check availability.

A non-returnable deposit of £5 p.p. is required to confirm your booking.

A pre-order of Starters + Main Courses is requested for parties of 8 or more.

Full Payment for New Year's Eve is required by Friday 21st December

.....

Name:.....

Address:.....

.....

Post Code:.....Tel:.....

Date:..... Time:.....

No. of People:.....Dep:.....Rcpt No:.....

Party Lunch 2 - Courses £14 _____

3 - Courses £18 _____

Festive Menu 2 - Courses £19 _____

3 - Courses £26 _____

New Year's Eve Gala Buffet £35 _____

New Year's Eve Bar Entry Ticket £5 _____

Children 11 or under 2/3rds Menu price (exc. N.Y.E.)

All prices are Inclusive of VAT @ 20%

Service Charge Not Included

Our Festive Menu is available from Dec. 1st

Lunchtime 12 - 2.30 & Dinner 6 - 8.30

(Excluding December 24th - 26th)

Festive Menu

Chef's Soup of the Day

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

Honey Glazed Ham Hock Terrine

With Homemade Winter Slaw & Crostini

Salmon Dill & Lemon Tart (gf)

A Lemon & Black Pepper Tartlet filled with Salmon & Dill topped with Flakes of Kiln Roasted Salmon dressed with Roasted Cherry Tomatoes

Mini Mature Cheddar Soufflettes (v)

Light & Fluffy and served on a bed of leaves with Caramelized Red Onion Chutney

Festive Christmas Roast Duo

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

Normandy Pork (gf)

Medallions of Pork Fillet on a bed of Sauté Potatoes Served with an Apple, Cider & Cream Sauce

Chicken, Ham & Chestnut Pie

Chunks of Chicken, Ham & Chestnuts encased in Golden flaky Pastry with a rich Savoury White Sauce

Sea Bream St. Clément's (gf)

Grilled Fillets of Sea Bream Dressed with a Zesty St. Clément's Butter Sauce

Seasonal Nut Roast (v) (gf)

Butternut Squash, Sweet Potato, Chestnut & Cranberry Nut Roast dressed with an Apple, Cider & Cream Sauce

All served with a Selection of Potatoes & Seasonal Fresh Vegetables

Traditional Christmas Pudding

Served with Brandy Sauce, Ice-Cream or Pouring Cream

Festive Crumble (gf)

Rhubarb, Orange & Ginger topped with Christmas Spiced Topping offered with a choice of Custard or Orange & Ginger Ice-Cream

Sticky Toffee Pudding (gf)

Warm Indulgent pud served with Vanilla Ice Cream or Pouring Cream

Star Struck Chocolate Mousse

Light biscuit base topped with a Rich Chocolate Mousse offered with Salted Caramel Ice-Cream finished with Golden Stars

Selection of New Forest Luxury Ice-Creams & Sorbets

Finished with your choice of Sauce

Expresso Martini Cheesecake (gf)

Indulgence itself!!

Fresh Filter Coffee or Tea with Dark Chocolate Mints

All Tables are Festively Dressed with Crackers, Poppers & Balloons etc.

The Organiser of Parties of 8 or more receive a Thank You Voucher for 2019