

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's

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 & Roast 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. Clements (gf)

Grilled Fillets of Sea Bream Dressed with a Zesty St. Clement'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

2-Courses - £19

3-Courses - £26

Inc. of V.A.T

Service Charge Not Included

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 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!!

Filter Coffee or Tea & Chocolate Mints