



Christmas

PARTY MENU

2 COURSES- £30.99
3 COURSE - £38.99

STARTERS

Winter Spiced Parsnip Soup, Served with baked baguette (V)(VG)(GFO)

Prawn and Smoked Mackerel Fishcake, Served with a chive and caper dressing and dressed salad garnish

Breaded Camembert Bites, Served with cranberry sauce and dressed salad garnish (V)

Smoked Pancetta and Mozzarella Arancini, Served with a tomato "salsa"

King Prawn Cocktail, Served with brown bread and butter (GFO)

MAINS

Roast Turkey, With sausage meat and cranberry stuffing, a large pig in blanket, seasonal vegetables, sprouts and cranberry sauce (GFO)

Pan Fried Seabass, Served with a merguez sausage cassoulet and buttered spinach (GFO)

Confit Pork Belly, Served with chorizo hash, creamed leeks and a cider sauce

Spiced Vegetable and Tomato Cottage Pie, Served with seasonal vegetables and gravy (V)(GFO)

Trio of Giant Pigs In Blankets, Served with creamy mashed potato, onion gravy and peas (GFO)

DESSERTS

Homemade Christmas Pudding, Served with brandy sauce (GFO)

Dark Chocolate Torte, Served with a berry compote and vanilla ice cream (GFO)

Mince Pie and Chocolate Ice Cream Sundae

Cheeseboard, served with stilton, barber's cheddar, goats cheese, frozen grapes, celery, homemade chutney, biscuits and butter (GFO)

Trio of New Forest Ice Creams - Vanilla, Salted Caramel & Chocolate (V)(GFO)