Christmas Menu



3 Courses for 29.95

Children's 3 courses for 14.95 (alternatively children can dine from our Sammy Squad menu)

Starters

Classic French onion soup v 7.50 (gfi & vg options available)

Flavoured with thyme and served with "rarebit" sourdough toast

Pressed chicken, pancetta & apricot terrine 7.95 (gfi options available)

With sticky fig relish and toasted brioche

Smoked chalk stream trout pâté 8.25 (gfi options available)

Served on beetroot carpaccio with horseradish crème fraîche and a savoury cheese scone

Warm grilled cauliflower salad vg, gfi 7.75

Grilled cauliflower florets, cumin roasted chickpeas, sweet potato, pomegranate and a lightly curried yoghurt dressing

Main courses

Roasted turkey crown gfi 17.95

Served with our cranberry stuffing, pigs in blankets, herb roasted potatoes, homemade turkey gravy and a selection of maple roasted parsnips, carrots & shredded sprouts

Slow braised beef steak gfi 17.50

Served in a rich red wine jus with pearl onions, button mushrooms and lardons, served with dauphinoise potatoes and a selection of maple roasted parsnips, carrots & shredded sprouts

Steamed fillet of haddock gfi 17.95

With mussels, leeks and Charlotte potatoes, finished with a saffron cream sauce

New Forest mushroom, celeriac & chestnut strudel vg 17.50

With herb roasted potatoes, curly kale and wild mushroom jus









Pigs in blankets (5) 4.50 Herb roasted potatoes vg, gfi 3.75 Maple roasted carrots & parsnips vg, gfi 3.75 Shredded sprouts v, gfi 3.75

Desserts

Traditional Christmas pudding v 7.50 Served warm with a creamy custard

Spiced apple & pear crumble v 7.95 Topped with New Forest mince pie ice cream

Layered chocolate & orange 'Jaffa' cake 7.95 (vg option available) Served with a scoop of New Forest vanilla ice cream

Festive black forest sundae v, gfi 8.50 Brownie pieces, "yule log" ice cream and black cherries garnished with whipped cream and chocolate shavings

(12 noon – 9pm) 16th, 17th, 23rd & 24th November 30th November until 30th December (Excl 25th & 26th) (A pre-order is required 48 hours in advance for tables of 10 or over) Booking is recommended



Food Allergy Notice



Adults need around 2000 kcal a day

