

**SUNDAY
LUNCH
MENU**
3 COURSES
£25.90



FOREST PARK
COUNTRY HOTEL & INN

SERVED
Sunday
12.00 noon - 3.00pm
Sample menu
Menu changes weekly

STARTERS

SALMON FISHCAKE - 9

wilted spinach & sorrel sauce

CHEF'S SOUP OF THE DAY - 6

served with artisan bread

FOREST PARK CRAYFISH COCKTAIL - 8

sauce Marie Rose, chiffonade of iceberg lettuce,
avocado & fennel shavings, lemon

SALT BAKED HERITAGE CARROTS - 7

pickled carrot ribbons, carrot &
ginger puree, herb oil

CHICKEN, LEEK & SMOKED DUCK TERRINE - 8

toasted pistachio, homemade piccalilli, brioche

MAINS

WEST COUNTRY ROAST RIB OF BEEF - 17

HALF ROAST FREE RANGE CHICKEN - 17

HAMPSHIRE ROAST LEG OF LAMB - 17

GUEST ROAST - 17

wiltshire Roast Pork or Honey Roast Gammon

CHEFS VEGETARIAN DISHES OF THE DAY - 12

inc Vegan option

FOREST FISH & CHIPS - 14.90

haddock in crispy Goose Island beer batter, English chips,
Chef's tartare sauce, mushy peas and lemon

*All served with roasted root vegetables, cauliflower cheese, cabbage, broccoli,
Yorkshire pudding and Chefs gravy (vegetarian or meat)*

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PUDDINGS

LOCAL MADE GIGGIS ICE CREAM & SORBET - THREE SCOOPS - 6.90

ICE CREAM/GELATO - Vanilla/Coconut/Rum & Raisin/Black Cherry/Salted Caramel

VEGAN ICE CREAM - Strawberry Cream/Chilli Chocolate (sugar free)/Coffee (sugar free)

SORBET - Pineapple/Kiwi/Fruits of the Forest

Made locally in his Bournemouth Kitchen, using seasonal fruits, Giggi brings his premium gelato ice cream making passion to us in the New Forest

STICKY TOFFEE AND DATE PUDDING - 7.90

creamy English custard or butterscotch sauce & vanilla ice cream

RASPBERRY & AMARETTO PAVLOVA - 7.90

served with toasted almond flakes & Chantilly cream

VALRHONA CHOCOLATE MOUSSE - 7.90

cherry gel & chocolate crackle, quenelle of Dorset clotted cream

COCONUT & PASSION FRUIT PANNACOTTA - 7.90

inc Vegan option

SELECTION OF FOUR LOCAL CHEESES - 10.90

with homemade chutney, selection of crackers, fruit, celery and truffle honey

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.