

CHRISTMAS EVE CANDLIT DINNER

served 18.00-21.00hrs - 45.00 pp

STARTERS

ROASTED CELERIAC, CHESTNUT & TRUFFLE SOUP (V)

artisan bread

CRAYFISH COCKTAIL

baby gem lettuce, Marie rose sauce, granny smith apple & lemon

NEW FOREST DUCK & PHEASANT TERRINE

juniper infused apricot chutney, crouton

SALMON FISHCAKE

wilted spinach, sorrel sauce

SALT BAKED HERITAGE CARROTS (VG)

carrot & ginger puree, pickled carrot

MAINS

SLOW ROASTED CHICKEN SUPREME

marinated with thyme, rosemary & garlic, seasonal vegetables, sauté potatoes

GRILLED SALDRIDGE FARM PORK CHOP

port wine red cabbage, napkin dumpling, baby vegetables

PAN SEARED FILLET OF SALMON

Champagne & caviar beurre blanc, dill new potatoes

CHEF'S LUXURY FISH PIE

seasonal vegetables

CURRIED CAULIFLOWER STEAK (VG)

cauliflower puree, cauliflower cous cous, baby vegetables, New Forest pine & herb vinaigrette

DESSERTS

APPLE & SULTANA STRUDEL

clotted cream

DOUBLE CHOCOLATE BROWNIE

seasonal berries, chantily cream

FRUIT OF THE FOREST BERRY PAVLOVA

Chantily cream, egg nog, berries & chocolate shavings

STEAMED SYRUP SPONGE

custard & berries

SELECTION OF THREE SCOOP GIGGI'S ICE CREAM

Full payment due on booking