

CHRISTMAS DAY LUNCHEON

Christmas Day Menu 125.00pp

STARTER

CREAM OF NEW FOREST MUSHROOM, CHESTNUT & BLACK TRUFFLE SOUP

Artisan bread

SALMON RILLETTE & TIGER PRAWN

Horseradish, chives, shallot & cream cheese,
shell on tiger prawn, wholemeal sourdough croutons

SEARED FOIE GRAS

Almond croquant, fig compote, Maldon sea salt,
pickled shallot, brioche toast

GREEN GODDESS SALAD (vegan)

Wedge of iceberg lettuce, radish, linseed, poppy seed,
Goddess dressing, watercress & cherry tomatoes

INTERMEDIATE

CLEMENTINE SORBET & CRISPY MINT LEAF

MAIN COURSE

ROASTED BRONZED ENGLISH TURKEY

Chipolatas wrapped in bacon, parsnips, carrots, butternut squash,
Brussel's sprouts, crispy roast potatoes, homemade stuffing, Chef's gravy

BROILED FILLET OF MONKFISH

Creamy polenta, wilted spinach,
locally cured ham crisp & pepperoni

SLOW ROASTED FILLET OF BEEF

Honey & herb roasted vegetables, green beans wrapped in
smoked streaky bacon, roast potatoes, chestnuts, sauce choron

CELERIAC STEAK "PARMIGIANA"

Coated with panko breadcrumbs, vegan cheese,
rich rustic tomato sauce baby vegetables, crispy roasties

DESSERTS

FOREST PARK CHRISTMAS PUDDING

Brandy sauce, fruit of the forest berries

TRIO OF CHOCOLATE

Served with forest berries, clotted cream

CHRISTMAS BOOZY TRIFLE

Layers of fruit, sherry, jelly vanilla sponge, custard,
Chantilly cream, white chocolate shavings

BAKED SPICED APPLE

Cinnamon, toasted hazelnut crumble, crème anglaise

HANDPICKED LOCAL CHEESES

Quince, candied walnuts, grapes, homemade chutney, crackers

TO FINISH

PETIT FOURS & RED GARAGE COFFEE

FULL PAYMENT AND MENU PRE-ORDER FOR ALL COURSES DUE DECEMBER 18TH