

CELEBRATE THE NEW YEAR IN PURE STYLE & INDULGENCE

NEW YEARS DAY BOTTOMLESS MOËT & CHANDON BRUNCH

Three Course Brunch Menu with bottomless Moët & Chandon Champagne - 89.00 per person

Three Course Menu with glass of Champagne - 49.00

Two Course Menu without glass of Champagne - 39.00

Menu & Champagne Served 11.30 to 14.00 hours

STARTERS

Chefs Jamon Croquettes, aioli

Grilled Prawns in Garlic & Chili, sourdough bread (GF available)

Bowl of Hearty Vegan Chilli, sourdough Bread (V) (GF available)

Fresh Fruit Bowl - pineapple, watermelon, melon, winter berries (V) (GF)

Forest Park Bowl - granola, banana, seeds, New Forest honey, natural yoghurt (GF available)

Freshly Crushed Avocado on Toasted Sourdough, olive oil, grilled sliced tomato (V) (GF available)

Hand Dived Oysters (4) with Tabasco, Worcester sauce (GF)

MAINS

FP Signature Corned Beef Hash, with Fluffets free range poached egg (GF)

Fluffets Free Range Eggs (2) your way, Scottish smoked salmon & capers, sourdough bread (GF available)

Minute Steak, Fluffets free range fried eggs (2), fried mushrooms, grilled tomatoes (GF)

Huevos Rancheros, tortilla, red Ranchero sauce, avocado, Fluffets free range fried eggs, black beans (available Vegan) (GF)

Forest Park Steak Burger, brioche bun, home fries (GF available)

Kedgerree, smoked haddock, Fluffets free range boiled egg, basmati rice, curried spices (GF)

Stack of Pancakes, maple syrup, salted butter, crispy streaky bacon

Chicken and Bacon Club Sandwich, home fries (GF available)

Tortilla Espanola, potato, chorizo, Fluffets free range egg, home fries (GF)

Shrimp and Crab Salad, sourdough brown bread (GF available)

DESSERTS

Goey Triple Chocolate Brownie (GF)
Clotted cream

Baileys Bread & Butter Pudding
Creamy vanilla bean sauce

Baked Pumpkin Cheesecake
Candied pumpkin seeds

Clementine & Ginger Trifle
Brock gin, jelly, creamy custard,
Chantilly cream & chocolate shavings

FP Signature Layered Forest Berry Pavlova (GF)
Apple, Fig & Chestnut Crumble (GF available)
Creamy vanilla bean sauce (Available vegan on request)

Tunisian Orange Dream
Moist orange cake, pistachio gelato,
toasted almond flakes

COCKTAILS

FP Brock Bramble – 10.00

Top Shelf Bloody Mary, Belvedere Vodka,
Worcestershire Sauce, tabasco – 10.00

Espresso Martini – 10.00
Conker Cold Brew

To reserve a deposit of 25.00pp is required. Final payment is due December 24th or on booking thereafter.