

# 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 - 35.00

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)

**Kedgeree**, 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.