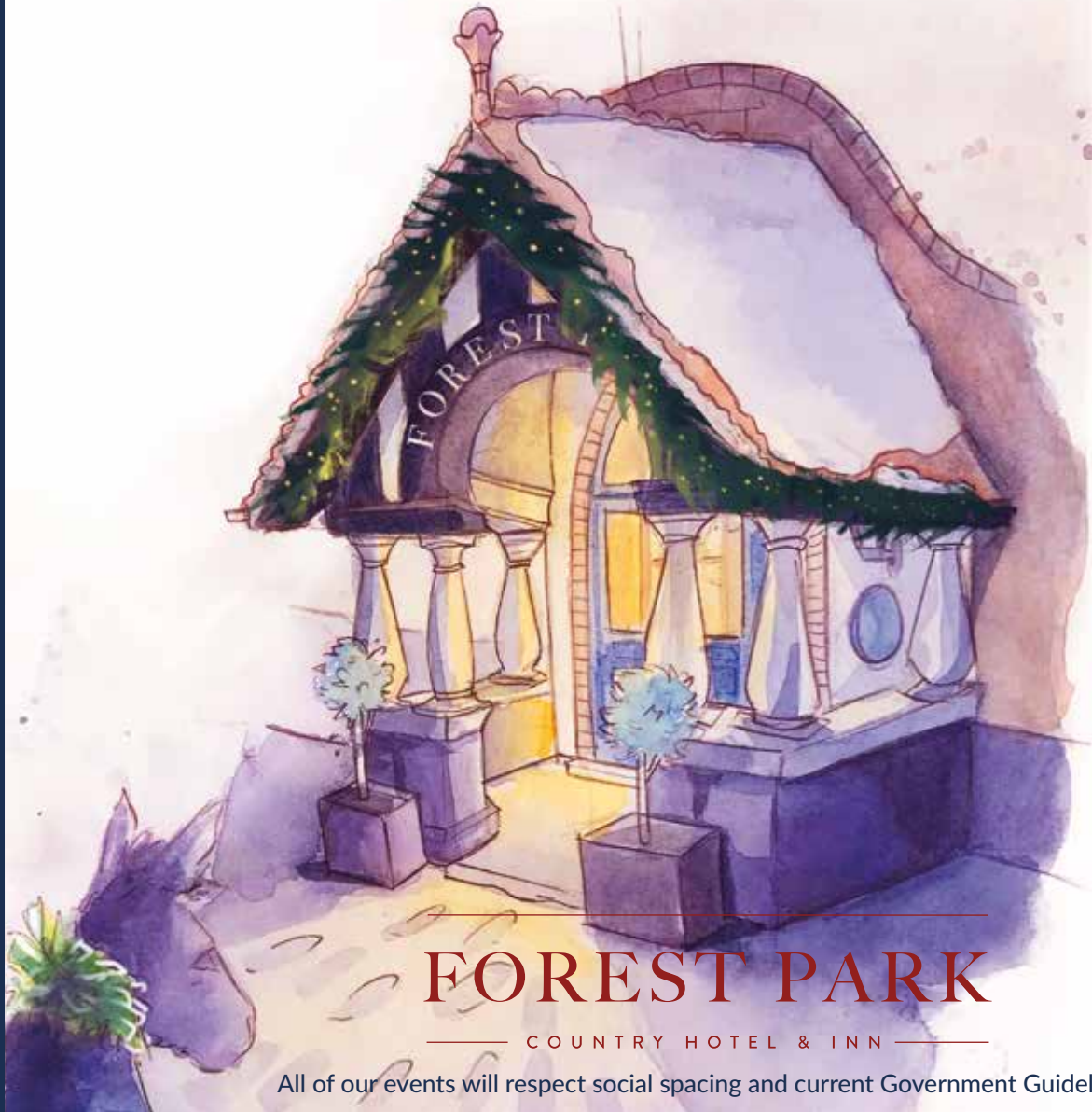


*This Christmas.....  
a very warm welcome awaits*

Join us in the heart of the forest to celebrate the magic of a very special & joyous season



**FOREST PARK**

COUNTRY HOTEL & INN

All of our events will respect social spacing and current Government Guidelines

# *The home of Christmas*

In the tradition of the Festive Season, we invite friends old and new, to celebrate with us in our Christmas wonderland. The team at Forest Park strive to help make new memories with friends and family. Offering you wholesome tasty festive fayre and to have you relax over this joyous season.

We will provide the roaring fires, cosy corners and private spaces for you to enjoy our age-old eat, drink and be merry in our warm comfortable surroundings with your safety and well-being in mind so let us take care of Christmas this year.

All events, capacities and timings may be changed in line with current UK government guidance and law, and deposits refunded in the event of restrictions or forced cancellation.



## FESTIVE FOOD & DRINK November 26th to December 24th

THURSDAY November 25th - OUR FIRST DAY OF CHRISTMAS - Join us from 18.00hrs for the unveiling of our Festive Wonderland. The Forest Park whisky infused mulled wine and mince pies are on us.....

DAILY COFFEE MORNINGS - Enjoy a cup of fresh brewed ILLY Coffee with complimentary luxury mince pie. Our festive favourites gingerbread latte, and cinnamon coffee cake are being served.

WHISKY & GINGER INFUSED SPICED WINE - Served daily from 11am with a luxury mini mince pie.

SANTA'S SUNDAY ROAST - Our famous Sunday Roast is served Nov 28th/Dec 5th/12th/19th. Adding English roast turkey with all the trimmings to our delicious Sirloin of beef, Christmas crackers and a welcome from our very own Santa Claus (13.00-14.00hrs) The 19th December we add in our Christmas jumper day, join the staff and wear your most outrageous Christmas jumper.

DAILY FESTIVE FAYRE - From Friday Nov 26th to Dec 24th our festive favourites including roast turkey & Christmas pudding are served as daily specials for both Lunch and Dinner.

ENCHANTED FOREST AFTERNOON TEA - With a distinctive winter theme, the renowned creation is served Monday to Saturday 15.00hrs to 17.00hrs - Bookings taken up to 24hrs in advance for this very special treat.

CHRISTMAS WREATH MAKING WORKSHOP - Join Sarah from Corbyn's Florist Thursdays at 10.30am Dec 2nd/16th, with Illy coffee and homemade cake. Limited spaces and bookings taken in advance. - £46.00 / £80.00 for 2 (Workshops respect social spacing)

# *Festive diary dates*

Nov 25th - The start of our Festive Season with our winter wonderland unveiling

Dec 3rd & 4th - Michael Bublé Christmas tribute evening, with three course festive dinner

Dec 23rd - ABBA Festive tribute evening, with three course festive dinner

Dec 24th - Christmas Eve candlelit dinner with Nick Lipton on saxophone

Dec 25th - Traditional Christmas Day Lunch served noon to 15.00hrs

Dec 26th - Boxing Day Champagne buffet brunch served noon to 14.00hrs

Dec 31st - New Year's Eve Gala Dinner with entertainment by Karl Lewis (BBC's All Together Now)

Jan 1st - Celebrate the New Year in style with our Bottomless New Year's Day Champagne Brunch with live music from Karl Lewis

BOOKINGS CAN BE MADE BY CALLING 01590-622844 or for daily festive fayre tables book on line at [www.forestpark-hotel.co.uk](http://www.forestpark-hotel.co.uk)



## HOLLY FESTIVE MENU

Our Christmas Party season this year offers families, friends and work bubbles the very best in celebration lunches and dinners for making those festive memories. Our Chef Matusz has prepared a tasty traditional menu, complimented by our premium bar and wine selections and Christmas crackers in our winter wonderland.

Join us this year, and enjoy our cozy corners and roaring fires by booking your table now on 01590-622844, or by booking online and quoting FESTIVE MENU in your reservation.

Two course Lunch 26.00 / Three course Lunch 32.00 / Three course Dinner 35.00  
Served Monday to Saturday with festive Christmas cracker

### STARTER

#### ROASTED SQUASH & PUMPKIN SEED SOUP

Crushed cashew nuts & homemade sourdough bread

#### ASIAN PULLED BEEF SALAD

Soy, yuzu, spring onion & coriander,  
red chilli, sticky honey & black sesame

#### SMOKED ONION & VEGAN CHEDDAR CARAMELIZED TART

Vegan yoghurt & spring onion dressing, crispy onion & seaweed dust

#### SMOKED TROUT & CRAYFISH

Puff pastry tuile, celeriac & apple remoulade, dill & lemon

### MAIN COURSE

#### CROWN OF ENGLISH TURKEY

Pigs in blanket, bread sauce, Brussels sprouts, pancetta,  
crispy roasties, honey & herb roasted root veg & Chef's gravy

#### TRADITIONAL STEAK & VEGETABLE PIE

Rich Chef's gravy, root vegetables, prime beef steak,  
glazed homemade shortcrust pastry, mash potato & peas

#### PAN SEARED FILLET OF SEABASS

Crushed dill new potatoes, charred sweetcorn,  
sweetcorn volute & asparagus

#### SHITAKE MUSHROOM & VEGAN CHEDDAR FRITTERS

Escalivada- red peppers, tomato, shallot & aubergine

### DESSERT

#### LUXURY CHRISTMAS PUDDING

Boozy brandy sauce

#### GOOSEBERRY & RHUBARB CRUMBLE

Crispy almond and oat topping,  
Madagascan vanilla infused English custard

#### MILK CHOCOLATE MOUSSE

Sour cherry compote, chocolate work & crispy raspberry

#### CRANBERRY, CLEMENTINE & BROCK GIN JELLY

Rainbow peppercorn shortbread

Add Canapes and arrival Prosecco or Mulled Wine, 10.00pp

Served daily November 26th to December 23rd . Bookings of 8 or more require 10.00pp deposit and pre-order 7 days before with final payment.

# CHRISTMAS EVE CANDLIT DINNER

46.00pp

## STARTERS

### ROASTED JERUSALEM ARTICHOKE SOUP

Drizzle of truffle oil, Dorset creamy butter & artisan bread

### SCOTTISH SMOKED SALMON & PLUMP ATLANTIC PRAWNS

Crisp lettuce, granny smith apple, lemon & bloody Marie sauce & granary sourdough

### CRISPY PANEER

Homemade sweet chilli & coriander salsa

### DUCK & FENNEL CROQUETTES

Miso & banana broth & kimchi

## MAINS

### GRILLED FILLET OF CHALK STREAM TROUT

Sauteed new potatoes, wilted winter greens, kohlrabi & lemon beurre blanc sauce

### SLOW ROASTED FILLET OF PORK

Tatchbury Manor Farm black pudding, crispy pancetta, baby vegetables, colcannon & whisky jus de lie

### CHICKPEA, SWEET POTATO & PLANTAIN STEW

Garlic fried rice & patacon

### CHICKEN CHASSEUR

Mushroom, tomato, red wine jus with seasonal vegetables and creamy mash potato

### LUXURY FP FISH PIE

Catch of the day, creamy fish volute, sweetcorn, topped with gratinated mash, red cheddar garden peas & tomato focaccia

## DESSERTS

### TRADITIONAL BRIOCHE BREAD & BUTTER PUDDING

Creamy English custard

### QUINCE & APPLE COMPOTE PAVLOVA

Toasted almond flakes, Chantilly cream & maple syrup

### CARAMELIZED FIG & GOOSEBERRY TRIFLE

English custard & fresh cream

### BLACK FOREST GATEAUX

Fruit of the forest berry compote

### SELECTION OF GIGGI'S ICE CREAM

Three scoops, ask server for flavours

To reserve a deposit of 25.00pp is required. Final payment is due December 1st with pre-order or on booking in December

# CHRISTMAS DAY LUNCHEON

125.00pp

## STARTER

### CREAMY CELERIAC SOUP

Cep powder & artisan bread

### VEGETABLE JUBILEE

Broad beans, artichokes, avocado, black grapes, grapefruit jelly, crushed hazelnuts, chia seed & vegan curry mayo dressing

### SMOKED HALIBUT & TIGER PRAWN

Horseradish & chives cream cheese, aoli, radicchio leaves & spelt sourdough crouton

### GRESSINGHAM DUCK LIVER & POUSSIN TERRINE

Damson berry compote, toasted pecan nuts, pumpernickel crumbs & brioche toast

## INTERMEDIATE

### MANGO & BLOOD ORANGE SORBET

Crispy sage

## MAIN COURSE

### ROAST BRONZED ENGLISH TURKEY

Chipolatas wrapped in streaky bacon, root vegetables, Brussels sprouts, crisp roasties, homemade stuffing, bread sauce, Chef's gravy

### GRILLED FILLET OF JOHN DORY

Dauphinoise potatoes, green beans wrapped in streaky bacon, salt baked heritage carrots, Isle of Wight tomato & caviar

### FP FAMOUS BEEF WELLINGTON

Porcini mushrooms, cured ham, crispy puff pastry, crisp roasties, olive oil & honey roasted root vegetables & demi-glace

### AUBERGINE MOUSSAKA

Layers of aubergine, chickpeas, tomato, vegan bechamel & gratinated with vegan cheese

## DESSERTS

### FOREST PARK CHRISTMAS PUDDING

Brandy sauce, fruit of the forest berries, physalis & holly

### DOUBLE CHOCOLATE TRIFLE

Milk chocolate, caramelised white chocolate, vanilla sponge, fruit jelly, sherry English custard, Chantilly cream, chocolate shavings & red currants

### EGGNOG PANNA COTTA

Boozy cranberry sauce & candied orange

### CRANBERRY FRANGIPANE TART

Crème anglaise & pistachio crumb

### HANDPICKED LOCAL CHEESES

Quince jelly, celery, grapes, homemade chutney & gourmet crackers

To reserve a deposit of 25.00pp is required. Final payment is due December 1 st with pre-order or on booking in December.  
Children under 10 yrs. 65.00pp

# BOXING DAY CHAMPAGNE BRUNCH

49.00pp

Arrive to a glass of Moët & Chandon Mimosas

## CHEF'S HOME PREPARED SOUP

Artisan bread & creamy Dorset butter

## CHEF'S LASAGNE

Garlic bread

## HADDOCK GOUJONS

Tartare sauce, mushy peas & lemon

## TRADITIONAL MIXED PAELLA

## SWEET POTATO & CHICKPEA CURRY

Basmati rice

## VEGETABLE FRITTATA

## CHICKPEA, RED PEPPER, EGG & FETA HASH

## SELECTION OF PIES

## HOMEMADE CHUTNEYS & DRESSINGS

## SEAFOOD SELECTION

Salmon, smoked salmon, plump Atlantic prawns, dressed crab & smoked trout

## CHARCUTERIE SELECTION

Mortadella, honey & mustard roasted ham, Salami, Turkey & beef

## SELECTION OF SALADS

Homemade dressings & seeds

## DESSERTS

## SELECTION OF CAKES

## STICKY TOFFEE PUDDING

Butterscotch Sauce

## ENGLISH CHEESE BOARD

Artisan biscuits & crackers

To reserve a 25.00pp deposit is required. Final payment is due December 1st or on booking in December



# NEW YEAR EVE GALA DINNER

98.00pp

## CANAPE'S RECEPTION

A selection of canapes to begin

## STARTER

### NEW FOREST MUSHROOM & BLACK TRUFFLE SOUP

Homemade rosemary focaccia

### KING PRAWN FRICASSEE

Asian slaw, mixed peppers, carrots,  
coriander & Chinese cabbage

### SMOKED EEL

Herb crusted, yuzu vinaigrette, grissini,  
mizuna & Isle of Wight tomato

### CRISPY AVOCADO

Tempura avocado, sesame tuile, tomato essence &  
homemade guacamole

### FILLET OF BEEF CARPACCIO

Dorset sea salt, black pepper, watercress emulsion,  
pecorino cheese shavings, sour cream & grated cured egg yolk

## INTERMEDIATE

### PASSION FRUIT & MINT SORBET

## MAIN COURSE

### SLOW ROASTED FILLET OF BEEF

Sauce foyote, girolle mushrooms, tender stem broccoli,  
charred Romanesco & homemade triple cooked chips

### HERB CRUSTED LAMB CHOPS

Spiced ratatouille, creamy polenta,  
green beans & lamb jus

### BROILED FILLET OF BRILL

Smoked egg plant puree, leeks, crispy potato sticks,  
heritage carrots & sweet corn foam

### TOASTED CASHEW NUT CRUMBLE

Gratinated vegan cheese, salsa Romesco,  
homemade garlic & rosemary focaccia

## DESSERT

### CARAMELIZED FIGS

Soaked in rum, served with Madagascan vanilla ice cream

### POACHED PEAR

White wine, saffron, cardamom & cranberry sorbet

### COFFEE CRÈME CARAMEL

Chocolate crackle & khalua shot

### RED CURRANT & KUMQUAT TART

Dehydrated raspberries & Chantilly cream

### HANDPICKED LOCAL CHEESE PLATE

Quince jelly, grapes, homemade chutney & crackers

To reserve a deposit of 25.00pp is required. Final payment due December 15th with pre-order or on booking in December.  
Dancing & Live Entertainment with Karl Lewis (BBC "all together now") till 1.00am - Over 18's

# 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.



*We've got Christmas all wrapped up for you*

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# FOREST PARK

— COUNTRY HOTEL & INN —

contact us or just pop in

hello@forestpark-hotel.co.uk | 01590-622844 | [www.forestpark-hotel.co.uk](http://www.forestpark-hotel.co.uk)