

PUDDING MENU



ANTIBACTERIAL LAMINATES & COATINGS
EFFECTIVE | PROTECTIVE



FOREST PARK

COUNTRY HOTEL & INN

SERVED

12 noon to 20.30hrs daily

All of our desserts are cooked and prepared by our head pastry chef Balint who spend many years in the patisseries of Budapest and has been with us since the beginning of our journey.

We strongly advise reserving tables in advance by calling or booking on-line

ENGLISH STRAWBERRIES & CLOTTED CREAM - 8.70 (VGA/GFA)

ELDERFLOWER PANNACOTTA - 8.70 (GF)

Poached rhubarb & mint

LEMON & LIME CHEESECAKE - 8.70 (GFA)

Rice crispies & ginger base, lemon gel & hazelnut brittle

PEACH MELBA PAVLOVA - 9 (GF)

Peach macerated in Brock Gin, summer berries, gooey meringue & Chantilly cream

SUMMER BERRY CONSOMME - 8.70 (GFA/VG)

Fresh berries, fruit jelly, pineapple sorbet & sesame tuile

WHITE CHOCOLATE MOUSSE - 9

Oreo base, pistachio crumb, orange marmalade gel

LOCALLY SOURCED CHEESES - 11.90 (GFA)

See Blackboard for details or ask your server for today's selection

Candied pecans, quince jelly, grapes, artisan crackers

LOCAL MADE GIGGI'S ICE CREAM & SORBET - 7.20

Choose your selection of 3 scoops

Made locally in his Bournemouth Kitchen, using seasonal fruits, Giggi brings his premium gelato ice cream making passion to us in the New Forest

ICE CREAM - vanilla, crunchie pistachio, coconut, black cherry, rum & raisin, chocolate (VG), strawberry cream (VG), coffee (VG)

SORBET - green apple, pineapple, fruits of the forest (VG)

VEGETARIAN (V), VEGAN (VG), GLUTEN FREE (GF), VEGAN ALTERNATIVE (VGA), GLUTEN FREE ALTERNATIVE (GFA)

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.



KEEP IT LOCAL