

NEW YEARS DAY LUNCHEON

49.40pp

STARTER

GAME TERRINE (GFA)

Layered with onion marmalade, cherry gel & homemade brioche

FOREST PARK PRAWN COCKTAIL (GFA)

Atlantic prawns, Marie-rose sauce, sliced apple & granary bread

ROASTED WINTER VEGETABLE SOUP (V/GFA)

Artisan bread & butter

RED LENTIL & SPINACH DAHL (VG/GFA)

Homemade raita & mini naan bread

MAIN COURSE

ROAST SIRLOIN OF BEEF OR ROAST FREE-RANGE CHICKEN

Seasonal vegetables, roast potatoes, Yorkshire pudding, cauliflower cheese & gravy

HOMEMADE NUT ROAST (VG)

Seasonal vegetables, roast potatoes, Yorkshire pudding, cauliflower cheese & vegetarian gravy

NEW FOREST MUSHROOM PITHIVIER (V)

Fondant potato, confit leek & grated chestnut

GRILLED LEMON SOLE (GF)

Crushed new potatoes, crab butter sauce & samphire

PAN ROASTED SALMON (GFA)

Anchovy croquette, braised baby gem lettuce & ratatouille

GOURMET CHUCK BURGER

Toasted brioche bun with beef tomato, crispy onion, FP burger sauce, gherkin, chunky chips & side salad

DESSERT

TRADITIONAL STICKY TOFFEE PUDDING (GFA)

Butterscotch sauce & vanilla ice cream

OPERA CAKE

Chocolate & coffee layers, almond sponge, mirror glaze, dehydrated raspberries & coffee ice cream

HANDPICKED LOCAL CHEESES (GFA)

Grapes, fig, quince jelly, candied pecans, homemade chutney & crackers

LEMON TART

Pomegranate, mascarpone & lime meringue drops

25.00pp deposit on booking. Balance payable on the day.