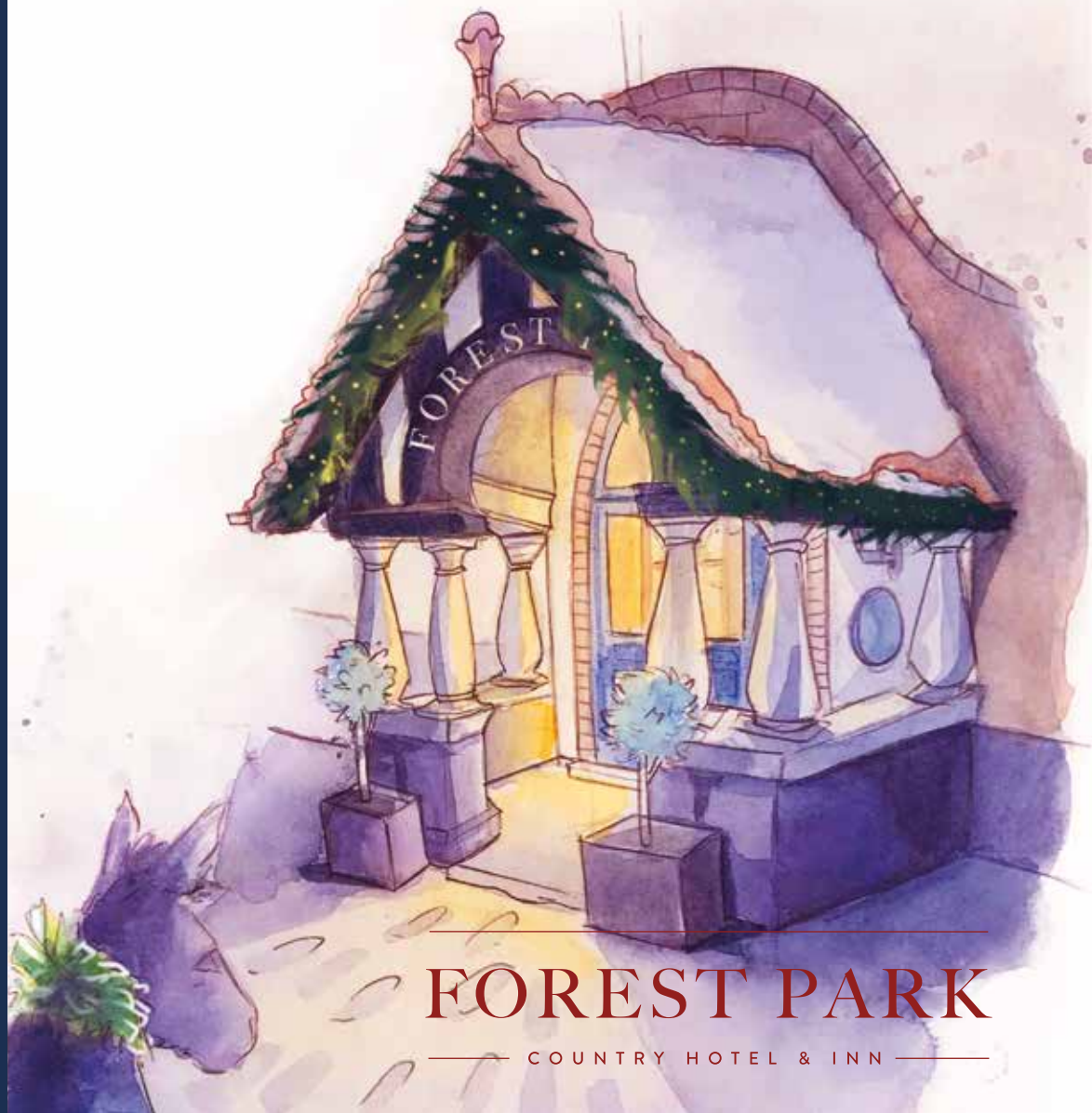


*This Christmas.....
a very warm welcome awaits*

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



FOREST PARK

COUNTRY HOTEL & INN

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 traditional 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 comfort and well-being in mind so let us take care of Christmas for you.



Festive food and drink

THURSDAY Nov 23rd - OUR FIRST DAY OF CHRISTMAS - Join us from 18.00hrs for the unveiling of our famous Festive Wonderland. The Forest Park rum 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.

FP RUM & 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 26th /Dec 3rd /10th/17th/24th.

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 17th of December we add in our Christmas jumper day, join the staff and wear your most outrageous Christmas jumper.

DAILY FESTIVE FAYRE - From Friday 24th Nov to Dec 23rd our festive Holly menu 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.



Festive diary dates and tribute nights

Dec 24th - Christmas Eve Sunday Roast lunch, and yes no turkey!!

Dec 24th - Christmas Eve candlelit dinner with Joe Glynn on saxophone

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

Dec 26th - Boxing Day Roast Lunch served noon to 14.30hrs

Dec 31st - New Year's Eve Gala Dinner with entertainment by Ben & Zane superb musical duo

Jan 1st - Celebrate the new Year in style with our traditional New Years Day Roast Lunch

Bookings can be made by calling 01590-622844 or for daily festive fayre on our holly menu
book online at www.foretspark-hotel.co.uk

TRIBUTE NIGHTS AT FOREST PARK

Our festive themed three course Holly Menu is served at these fabulous dinner shows
at just 46.00pp

Dec 1st - Elton John tribute evening, with three course Festive Holly menu dinner

Dec 2nd - Michael Bublé tribute evening, with three course Festive Holly menu dinner

Dec 8th - Tom Jones tribute evening, with three course Festive Holly menu dinner

Dec 15th - Barry Gibb of Bee Gees tribute evening, with three course Festive Holly menu dinner

Dec 22nd - Cher and Madonna tribute evening, with three course Festive Holly menu dinner



HOLLY FESTIVE MENU

Two course Lunch Daily **29.00** / Three course Lunch Daily **36.00**
Two course dinner Sunday to Thursday **32.00**/ Three course Dinner Daily **41.00**
Served Monday to Saturday for parties and in the Inn and Restaurant
Nov 24th to December 23rd from 2-120 persons

All served with festive serviettes and crackers. Pre-order required 5 days in advance of dining.
Bookings of 8 persons or more require a 10.00pp non-refundable deposit.
Add Amuse Bouche and Glass of Prosecco or Mulled Wine on arrival 10.00pp or
replace Starter course with Amuse Bouche and arrival drink on 3 course menu

STARTER

SALT-BAKED BEETROOT CARPACCIO (VG/GF)

Walnut praline, olive soil, pickles and vegan cheese

PLUMP ATLANTIC PRAWN COCKTAIL

Granny smith apple, crispy lettuce, traditional Marie Rose sauce

CONFIT DUCK & PISTACHIO TERRINE (GFA)

Sweet & sour cranberries, bitter leaves & toasted sourdough

FRENCH ONION SOUP (V/GFA)

Parmesan crouton & freshly baked bread

MAIN COURSE

CROWN OF ENGLISH TURKEY (GFA)

Pigs in blankets, brussels sprouts crispy lardons, roast potatoes,
maple syrup roast carrots and parsnips, chef's gravy

PORK BELLY (GF)

Creamy mash potato, baby carrot, garden peas
juniper berry and parsnip crisps

PAN SEARED FILLET OF SALMON (GFA)

Confit fennel & pickled shallots, new potato fondants,
lobster crumb & bisque sauce

CAULIFLOWER RISSOTO (V/VG/GF)

White wine, taggiasca black olives,
sun dried tomatoes and sage

DESSERT

MULLED WINTER FRUIT CRUMBLE (VG/GF)

Vegan coconut custard

BLACK FOREST TRIFLE

Chantilly cream, chocolate custard,
black cherry, kirsch-soaked sponge

LUXURY CHRISTMAS PUDDING (GFA/VA)

Blueberries, blackberries & boozy brandy sauce

EGGNOG PANNA COTTA (GFA)

Forest berry compote, biscotti

All served with festive serviettes and crackers. Pre-order required 5 days in advance of dining.
Bookings of 8 persons or more require a 10.00pp non-refundable deposit.

MISTLETOE FESTIVE MENU

Three course Lunch Daily **49.90** / Three course Dinner Daily **56.00**
Available for parties Nov 24th to December 23rd from 15-120 persons

All served with festive serviettes and crackers. Pre-order required 5 days in advance of dining.
Bookings require a 10.00pp non-refundable deposit for tables of 8 or more.

A Glass of Prosecco served on arrival or festive toast.

STARTER

SALT-BAKED BEETROOT CARPACCIO (VG/GF)

Walnut praline, olive soil, pickles and vegan cheese

CONFIT DUCK & PISTACHIO TERRINE (GFA)

Sweet & sour cranberries, bitter leaves & toasted sourdough

PLUMP ATLANTIC PRAWN COCKTAIL

Fennel, crispy lettuce, lemon, Marie Rose sauce

FRENCH ONION SOUP (V/GFA)

Parmesan crouton & freshly baked bread

SMOKED SALMON & CRAB (V/GFA)

Micro herbs, Marie Rose sauce, lemon & granary bread

MAIN COURSE

CROWN OF ENGLISH TURKEY (GFA)

Pigs in blankets, brussels sprouts with crispy lardons, roast potatoes, maple syrup roast carrots and parsnips, chef's gravy

PAN SEARED FILLET OF SALMON (GFA)

Confit fennel & pickled shallots, new potato fondants, lobster crumb & bisque sauce

PORK BELLY (GF)

Creamy mash potato, baby carrot, garden peas
juniper berry and parsnip crisps

CAULIFLOWER RISSOTO (V/VG/GF/GFA)

White wine, taggiacsa black olives,
sun dried tomatoes and sage

FILLET OF BEEF WELLINGTON

Roast potato, carrots and parsnips & red wine jus

ROAST MONKFISH (GF/GFA)

Thai style sauce with coriander, ginger and lemongrass,
sticky rice, asian greens

DESSERT

MULLED WINTER FRUIT CRUMBLE (VG)

Vegan coconut custard

LUXURY CHRISTMAS PUDDING (GFA/VA)

Blueberries, blackberries & boozy brandy sauce

BLACK FOREST TRIFLE (GF)

Chantilly cream, chocolate custard, black cherry, kirsch-soaked sponge

EGGNOG PANNA COTTA (GFA/VA)

Forest berry compote, biscotti

DORSET & HAMPSHIRE CHEESE SELECTION (GFA)

Artisan crackers, fig, grape, quince, pecans & chefs' chutney

All served with festive serviettes and crackers. Pre-order required 5 days in advance of dining.
Bookings of 8 persons or more require a 10.00pp non-refundable deposit.

CHRISTMAS EVE CANDLIT DINNER

49.50pp - Served 18.00hrs - 20.45hrs

STARTERS

ROASTED BUTTERNUT SQUASH SOUP (V)
Pumpkin tortellini & crispy sage

PEAR, GORGONZOLA & HAZELNUT SALAD (V/GF)
Celeriac puree, roscoff onion & bitter leaves

TRADITIONAL HAM HOCK TERRINE (GFA)
Homemade piccalilli, mini brioche loaf

DORSET CRAB & SMOKED SALMON (GF)
Beetroot, apple & horseradish

MAINS

FIVE SPICED ROAST DUCK BREAST (GFA)
Duck leg beignet, dauphinoise potatoes, tender stem broccoli & orange sauce

PINE NUT CRUSTED COD (GF)
Cauliflower textures, new potato fondants & sea vegetables

PRESSED BELLY OF PORK (GFA)
Apple & quince, black pudding bon bon, fondant potato & pork sauce

CURRIED CAULIFLOWER STEAK (GF/V/VGA)
Pickled golden raisins, homemade bhaji, coriander & flaked almonds

DESSERTS

STICKY GINGER PUDDING
Caramelised pineapple, spiced rum syrup & coconut ice cream

CLEMENTINE & VANILLA CHEESECAKE
Clementine jelly, cinnamon & almond granola

"MONT BLANC" (GF)
Chestnut ganache with chocolate, Chantilly cream & meringue

HANDPICKED LOCAL CHEESES (GFA)
Grapes, fig, quince jelly, candied pecans,
homemade chutney & crackers

25.00pp deposit on booking and pre-order required 7 days prior to dining. Balance payable on the day.

CHRISTMAS DAY LUNCHEON

129.00pp / Children 65.00pp

STARTER

GRESSINGHAM DUCK LIVER & POUSSIN TERRINE

Mulled apple pate de fruit, toasted pecan nuts,
onion jam & brioche toast

WHIPPED GOATS CHEESE (V/GFA)

Pistachio crumb, pickled blackberries, baby beet & Feuilles de Brick

CREAMY CELERIAC SOUP (GFA)

Cep powder & artisan bread

BROCK GIN CURED GRAVLAX (GFA)

Crispy capers, diced shallot, omega sourdough & lemon

INTERMEDIATE

PROSECCO, 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

FP FAMOUS BEEF WELLINGTON

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

ROAST MONKFISH TAIL (GF)

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

TOASTED CASHEW NUT CRUMBLE (VG)

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

DESSERTS

FOREST PARK CHRISTMAS PUDDING (GFA/VGA)

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

MINI YULTIDE LOG (GF)

Vanilla sponge, dark chocolate ganache, marzipan holly,
white chocolate shavings, winter berry compote

EGGNOG PANNA COTTA

Boozy cranberry sauce & candied orange, biscotti

CRANBERRY & CLEMENTINE TRIFLE (GF)

Vanilla sponge, fruit jelly, sherry English custard,
Chantilly cream, chocolate shavings & red currants

HANDPICKED LOCAL CHEESES

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

25.00pp Deposit on booking, balance with pre-order 21 days before dining or on booking after December 1st

BOXING DAY LUNCHEON

49.50pp / Children under 12 25.00pp

STARTER

CURRIED CAULIFLOWER SOUP (V)

Toasted flaked almonds, raita & coriander

PANKO BREADED HAM CROQUETTES

Bacon & onion jam, pickled onion shells & micro salad

SMOKED HADDOCK, LEEK & POTATO TERRINE (GFA)

Dill mayonnaise, sourdough crouton & bitter leaves

BAKED PETIT CAMEMBERT (GFA)

Artisan bread & butter, festive chutney

MAIN COURSE

ROAST SIRLOIN OF BEEF OR ROAST PORK

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

HOMEMADE NUT ROAST (V)

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

BOXING DAY BUBBLE & SQUEAK PLOUGHMANS (GFA)

Sliced cold meats, crispy bubble & squeak,
Old Winchester cheddar, homemade chutney, pickles & artisan bread

PAN SEARED SALMON FILLET (GFA)

Fondant potato, saffron aioli, crab beignet, samphire &
bouillabaisse sauce

ROASTED FILLET OF HAKE (GF)

Sautee potatoes, red pepper & chorizo salsa, coriander

BAKED PORTOBELLO MUSHROOM (GF/VG)

Stuffed with caramelised onion & mushroom duxelle,
fondant potato & mushroom ketchup

DESSERTS

CHOCOLATE & CHERRY TRIFLE (GF)

Cocoa sponge, soaked cherries, Chantilly cream & chocolate tuile

MULLED WINTER FRUIT CRUMBLE (GFA)

Crème anglaise

BAKED EGG CUSTARD TART

Vanilla ice cream & winter berries

FESTIVE POACHED PEAR

Chantilly cream & almond financier

HANDPICKED LOCAL CHEESES (GFA)

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

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

NEW YEARS DAY LUNCHEON

49.50pp / Children under 12 25.00pp

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.

NEW YEAR EVE GALA DINNER

115.00pp - Over 18yrs

GLASS OF BROOK HILL NEW FOREST SPARKLING ON ARRIVAL

STARTER

MUSHROOM & BLACK TRUFFLE OIL SOUP (GFA)

Homemade rosemary focaccia

DORSET CRAB & SMOKED SALMON (GF)

Pear & celeriac remoulade

SMOKED ONION & VEGAN CHEDDAR CARAMELIZED TART

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

GAME TERRINE (GFA)

Layered with onion marmalade, cherry gel & homemade brioche

INTERMEDIATE

PROSECCO, PASSION FRUIT & MINT SORBET

MAIN COURSE

HERB CRUSTED LAMB CHOPS (GF)

Spiced ratatouille, creamy polenta, green beans & lamb jus

SLOW ROASTED FILLET OF BEEF

Bone marrow sauce, girolle mushrooms, tender stem broccoli, charred Romanesco & homemade triple cooked chips

BAKED PORTOBELLO MUSHROOM (GF/VG)

Stuffed with caramelised onion & mushroom duxelle, fondant potato & mushroom ketchup

LINE-CAUGHT SEA BASS (GF)

White beans, crispy pancetta, apple & tarragon sauce & sea vegetables

DESSERT

MULLED WINTER FRUIT CRUMBLE (GFA)

Crème anglaise

BLACK FOREST GATEAU

Kirsch soaked cherries, chocolate tuile & sherry jelly bites

COFFEE CRÈME CARAMEL (GF)

Chocolate crackle & Kahlua shot

CARAMELIZED FIGS (GF)

Soaked in rum, served with Madagascan vanilla ice 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 entertainment duo Ben & Zane and dancing till 12.30pm - 115.00pp - Over 18yrs



We've got Christmas all wrapped up for you

FOREST PARK

— COUNTRY HOTEL & INN —

contact us or just pop in

forestpark@innmail.co.uk | 01590-622844 | www.forestpark-hotel.co.uk