

## VALENTINES at FOREST PARK - 49.50pp

Gourmet three course meal with a glass of New Forest Brook Hill Sparkling on arrival.  
With our resident Sax player Jo Glynn playing smooth tunes

### STARTERS

#### CELERIAC & HAZELNUT SOUP

Truffle oil and crusty bread (V)

#### BANG BANG CHICKEN

Pulled chicken, peanut sauce, chilli and watercress

#### TEMPURA AVOCADO

Tomato salsa, miso sauce and sesame tuile (VE) (GFA)

#### TUNA TATAKI

Sashimi grade tuna lightly seared, rolled in toasted sesame seeds, fresh strawberries, red quinoa, teriyaki sauce

#### CHEFS PULLED HAM CROQUETTES

Seasonal leaves

#### HONEY ROASTED FIG & GOATS CHEESE

Toasted hazelnuts and berries (V) (GF)

### MAINS

#### PANFRIED FILLET OF SEA BASS

Crushed new potatoes, toasted flaked almonds, brown shrimp butter & tender stem broccoli (GF)

#### BRAISED BEEF CHEEK

Creamy mash potato, beef fat glazed baby carrot, parsnip crisp & juniper infused jus. (GF)

#### SLOW ROASTED BELLY OF PORK

Napkin dumplings, dauphinoise potato, sauerkraut & caraway seed demi-glaze black pudding bon bon (GFA)

#### NEW FOREST MUSHROOM RISOTTO

Wilted greens, charred asparagus, parmesan cheese & white truffle oil (GF) (V) (VEA)

#### PANFRIED SALMON

Lemon dill sauce, fondant Potato, carrot slaw & crispy beetroot, anchovy croquette (GFA)

#### LENTIL DAHL

Grilled Halloumi cheese, tomato salsa & coconut foam (V) (VEA)

#### CHATEAUBRIAND

Chips, roasted cherry vine tomato, flat mushroom, onion rings  
Sauce - Whisky Peppercorn Garlic Butter Bearnaise Sauce (To share) Supplement for two **20.00**

### DESSERTS

#### TRIO OF CHOCOLATE MOUSSE

Milk, dark and white, red velvet crumb, raspberry jelly

#### FRUITS OF THE FOREST PAVLOVA

Fruit coulis, Chantilly, berries, almond flakes (GF)

#### TUNISIAN ORANGE CAKE

Lemon curd, orange segments, passion fruit sorbet (GF)

#### PEAR STICKY TOFFEE PUDDING

Butterscotch sauce, coffee ice cream (VE)

#### HAND PICKED LOCAL CHEESES

Grapes, quince jelly, candied pecan, apple chutney, artisan crackers (GFA)

V: Vegetarian VE: Vegan VEA: Vegan available GF: Gluten-Free. GFA: Gluten Free Available.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

10% service charge on all our food and beverage items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.