

Menu

STARTERS

Wild Mushroom Soup (C, D, G*)

Mascarpone, Herb Croutons

Smoked Salmon Rillette (D, F)

Baby Leaf Salad, Sweet Chilli Jam & Citrus Dressing

Brandy Chicken Liver Pate (D, G, SD, M)

Onion Chutney, Plum Puree, Mix Leaf, Herbs Crostini & Balsamic Reduction

Heritage Beetroot & Goat Cheese Salad (D, G, N, SD, M)

Roasted Walnut Crumb, Baby Leaf, Pickle Blackberry, Lemon Dressing

MAINS

Herbs Marinated Roasted Sirloin (SD, D)

Paprika Roasted Potato, Maple Glazed Root Vegetable, Buttered Greens, Jus

Overnight Braised Lamb Shoulder (SD, D)

Mashed Potato, Maple Glazed Root Vegetable, Buttered Greens, Lamb Jus

Mushroom and Tarragon Stuffed Chicken Breast (D, SD, M)

Puree De Potatoes, Seasonal Vegetables, Braised Cabbage, Diane Sauce

Dill Crushed Salmon (F, D)

Celeriac Puree, Tenderstem Broccoli, Beans, Carrot, Beurre Blanc Sauce

Asparagus Risotto (D, SD)

Asparagus Tips, Rocket Leaves, Parmesan

DESSERT

Lemon & Berry Trifle (G, D, E, N)

Lemon Curd, Sponge Cake, Fresh Berries

White Chocolate & Raspberry Roulade (N, E, S)

Fresh Berry, Strawberry Sauce, Chocolate Tuils

Salted Caramel Hazelnut Banoffee Pie (G, N, E, S)

Fresh Berry, Roasted Hazelnut, Chantilly Cream, Caramelised Banana, Butterscotch Sauce

Selection of New Forest Ice Cream (D, G*)

Selection of Three Cheese (D, C, SS, G)

(Supplement £5.95)

Grapes, Celery, Biscuits, House Chutney

C- CELERY, CR- CRUSTACEANS D- DAIRY, E- EGGS, F- FISH, G- GLUTEN, L- LUPIN, M- MUSTARD, ML- MOLLUSCS, N- NUTS, P- PEANUTS, S- SOYA, SD- SULPHUR DIOXIDE, SS- SEASAME SEEDS