



THE  
ROCKINGHAM  
ARMS  
eat • drink • shop

## festive dinner menu

Lightly spiced butternut squash soup, homemade carraway seeded roll (gf)

Tian of Lymington crab, dill and toasted rye (gf)

Duck liver parfait, red onion jam, crostini (gf)

Salad of goats' cheese, spinach, figs & red onion jam (gf/df)



Roast Hampshire turkey, pigs in blankets,  
roast potatoes, bread sauce and all the trimmings (gf/df)  
(festive vegan alternative available)

Pan fried fillet of brill, new potatoes, dill and lemon butter sauce (gf/df)

Braised shoulder of lamb, creamy mash, rosemary and redcurrant jus (gf/df)

New Forest wild mushrooms, shallot and feta filo baskets (gf/df/vegan)  
in a tomato sauce

*All served with a selection of seasonal market vegetables*



Homemade Christmas pudding, brandy sauce anglaise (gf/df/vegan)

Traditional vanilla seed crème brûlée (gf)

Salted caramel and white chocolate tart served with pouring cream

Selection of ice creams and sorbet (gf/df/vegan)



Coffee and mini mince pie - additional £3.95

## three courses £31.50

**(gf/df) - Appropriate changes and substitutes will be made to Gluten Free and Dairy Free dishes**