

festive dinner menu 2020

Soup of the day, homemade caraway seeded roll (gf)

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

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

Crostin of goats' cheese
roasted baby vegetables, balsamic reduction (gf)



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 lightly spiced tomato sauce

All served with a selection of seasonal market vegetables



Homemade Christmas pudding, brandy sauce à l'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)

three courses £31.50

Menu available Monday – Saturday, 25th November - 28^h December