

NY EVE DINNER

Begin with a selection of house canapés on arrival.

STARTERS

Guinea fowl terrine, pickled grapes, chargrilled sourdough, parsley oil (GF)

Flaked roasted smoked salmon, crème fraiche & horseradish, smoked salmon, roast lemon oil (GF)

Warm goat cheese & fig tart, walnut romesca (V, VEO, GFO)

MAINS

Slow roast aged sirloin beef, roast shallots, roast onion puree, shiitake mushrooms, buttered fondant potato, port wine jus (GF)

New Forest wild mushrooms, spinach & sweet potato en croûte, watercress sauce (V, VEO)

AFTERS

Mango, ginger biscuit & honeycomb mess, passion fruit drizzle (V)

Whisky & chocolate cremieux, clotted cream parfait (V)

Clementine panna cotta, orange & rosemary shortbread (V)

CHEESE

New Forest Cheese, chutney, wafers, grapes & celery (GFO)

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements.
Most options can be adapted for a gluten-free diet, please ask our team for more details.
Please note a discretionary optional 10% service charge will be added to your final bill.

