

CHRISTMAS WITH THE OLD BEAMS

TO BEGIN

HOMEMADE CREAM OF PARSNIP & PARMESAN SOUP (V)

Served with Fresh Baked Ciabatta & a Parmesan Tweel.

Responsibly sourced Smoked salmon

Served with a Rustic Celeriac & Horseradish Slaw with a Granary Bread

Farmhouse Chicken Liver & Bacon terrine

Served on a Local Fresh made Sour Dough Crostini

A “Seasonal Classic” King Prawn Cocktail

On a bed of Fresh Crispy Mixed Leaf Salad in a Rich Marie Rose Sauce & Granary Bread

Peaking Duck

Drizzled in a Fragrant Hoisin Sauce with Fresh Crisp Salad

Deep Fried Breaded Camembert (V)

Served Alongside Gooseberry Preserve

MAINS

Hand-carved Norfolk Turkey

Gouldings Farm Pig in Blanket

Whole Rockbourne Trout En Papillote

Stuffed with Julienne of Fresh Ginger, Leeks & Carrots

New Forest Wild Mushroom & Fava Bean Risotto (V)

New Forest Pork Belly

With Cider Apple Sauce, Mixed seasonal Vegetables & New Potatoes

Game Pie

A Rich Blend of Flavors from Pheasant, Venison & Wild Boar with a Cranberry & Thyme Jus

Lamb shank

A Braised Lamb Shank in a Honey Mead Wine Balanced with Garlic and Oregano

Our Dishes Will be Served Alongside Roast Potatoes, Honey-Roasted Carrots & Parsnips & mixed vegetables

To Finish

A Rich Christmas Pudding

Accompanied with Brandy Butter, Custard or Cream

Chocolate Grand Marnier Orange Cheesecake

With a Chantilly Cream

Exotic Fruit Pavlova

Meringue with a crisp crust and soft, light inside, topped with Kiwi, Mango, Papaya, Pineapple and Cream

Apple, Raspberry & Cinnamon Crumble

Served with a Choice of Cream or Custard

Christmas “Classic” Treacle sponge

Served with a Choice of Cream or Custard

Pre-ordered Drinks

We offer a wide variety of hand selected Wines, Proseccos & Champagnes to pre-order for your table.

Joseph Perrier Champagne Carafe £22

Joseph Perrier Champagne £40

Amori Vino Prosecco £17

Tonnellerie Sancerre £17

These Prices are Pre-Order only