

## THE NEW FOREST INN CHRISTMAS DAY MENU 2017

Roasted Butternut Squash Amuse Bouche

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Roasted Parsnip and Celeriac Veloute with a Poached Duck Egg and Truffle Oil (V)

Ham Hock and Black Pudding Lollipops with Spiced Apple Puree and Brioche Croutons

Home Cured Beetroot Gravalax with Toasted Rye Bread, a Horseradish Cream and a Pine Nut and Micro Cress Salad

Confit Chicken, Baby Leek and Wholegrain Mustard Rillettes with a Gribiche Sauce and Wholegrain Soldiers

Whipped Goats Cheese and Walnut Tortellini on a Baby Leaf and Chive Salad with a Basil and Chervil Vinaigrette (V)

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Refreshing Lemon Sorbet with Lime Granita

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Rolled Breast of Turkey stuffed with Cranberry and Sausage Meat, with Pigs in Blankets, Duck Fat Roast Potatoes and Vegetables topped with Tasty Gravy

Poached Halibut Supreme with Buttered Baby Vegetables, Saffron Parisienne Potatoes and a Lobster and Crayfish Veloute

Duo of Venison, Seared Saddle of Venison and a Mini Venison Suet Pie with Thyme and Rosemary Dauphinoise, Sauté Kale and Spinach and a Redcurrant Jus

Fillet of Beef Tournedos Rossini with a Garlic Fondant Potato, Roasted Root Vegetables and a Mushroom Gravy

Roasted Butternut Squash, Goats Cheese and Semi Dried Tomato Suet Pie with Roasted Vegetables and Potatoes (V)

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The New Forest Inn Christmas Pudding with Brandy Sauce

Blackcurrant Delice with a Champagne Sorbet and Vanilla Seed Tuille

White and Dark Chocolate Truffle Torte with Hazelnut Praline and Toffee Popcorn

Mini Croquembouche filled with Rum and Raisin Crème Patissiere, topped with Sugared Almonds

A Selection of Cheese with Walnuts, Apple, Celery and our Homemade Spiced Fig Chutney

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Coffee and Chocolate Mint to Finish

**£74.99**

[www.thenewforestinn.co.uk](http://www.thenewforestinn.co.uk)

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