

The New Forest Inn

Christmas Day Menu 2017 - £74.99 for 6 Courses!

(Roasted Butternut Squash)
Amuse Bouche

Starters

- Roasted Parsnip & Celeriac Veloute served with a Poached Duck Egg & Truffle Oil
- Ham Hock & Black Pudding Lollipops with Spiced Apple Puree & Brioche Croutons
 - Home Cured Beetroot Gravalax served with Toasted Rye Bread, Horseradish Cream, Pine nut & Micro Cress Salad
- Confit Chicken, Baby Leek & Grain Mustard Rilette, Gribiche Sauce & Granary Soldiers
- Whipped Goats Cheese & Walnut Tortellini on a Baby Leaf & Chive Salad with a Basil & Chervil Vinaigrette

Lemon Sorbet with Lime Granita

Mains

- Rolled Breast of Turkey stuffed with Cranberry & Sausage Meat, Duck fat Roasted Potatoes, classic Pigs in Blankets & Seasonal Vegetables
 - Poached Halibut Supreme served with Buttered Baby Vegetables, Saffron Parisienne Potatoes & Lobster and Crayfish Veloute
- Seared Venison Saddle, Thyme & Rosemary Dauphinoise Potatoes served with a Mini Venison Suet Pie, sautéed Kale & Spinach Redcurrant Jus
- Fillet of Beef Tournedos Rossini, Roasted Root Vegetables, Garlic Fondant Potato finished with Mushroom Gravy
- Roasted Butternut Squash, Goats Cheese & Semi Dried Tomato Suet Pie served with Roasted Seasonal Vegetables & Potatoes (V)

Desserts

- Christmas Pudding served with either Brandy Sauce, Custard or Cream (will you find the sixpence) Homemade
- Blackcurrant Delice, served with a Champagne Sorbet & a Vanilla Seed Tuille
- White & Dark Chocolate Truffle Torte with Hazlenut Praline & Toffee Popcorn on the side
- Mini Croquembouche filled with Rum & Raisin Crème Patissiere, topped with Sugared Almonds
- Cheese Platter with Walnuts, Apple, Celery & our Homemade Spiced Fig Chutney

Coffee and mint to finish

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