

THE NEW FOREST INN CHRISTMAS DAY MENU 2018

Roasted Cauliflower Cheese Amuse Bouche with a Paprika Puff Pastry Twist

Spiced Parsnip and Apple Soup with Parmesan Croutes

Game Bird and Pistachio Terrine with Watercress Salad, Mixed Berry Compote and Herb Croutes

Home Cured Salmon with Crab Rillettes on Dill Blinis with Cucumber Jelly

Goats Cheese Panacotta with Candied Beetroot, Cider Pickled Apple and Micro Herbs

Venison and Quail Scotch Eggs with Damson Jelly and a Celeriac Remoulade

Refreshing Blood Orange Sorbet with a Cointreau Syrup

Roast Turkey, with Pigs in Blankets, Duck Fat Roast Potatoes and Vegetables topped with Tasty Gravy

Baked Halibut with a Brown Shrimp Herb Crust, Spring Onion and Dill Cake and a Vegetable and Saffron Veloute

Wild Mushroom, Leek and Tarragon Suet Pudding with Braised Savoy Cabbage and Chestnuts a Potato Rosti and Herb Gravy

Fillet of Beef Wellington with Celeriac Dauphinoise, Braised Ox Cheek Cabbage Parcel and Braised Baby Vegetables, topped with a Rich Red Wine Jus

Spiced Pan Roasted Duck Breast with Confit Leg Hash, Roasted Winter Vegetables and a Redcurrant Jus

The New Forest Inn Christmas Pudding with Brandy Sauce

Christmas Day Yule Log filled with a Boozy Buttercream and Dusted with Redcurrants and Candied Walnuts

Orange and Passionfruit Tart with Champagne Sorbet and Honeycomb Dust

Winter Berry Homemade Pavlova filled with Clotted Cream, Winter Berry Compote and topped with Dark Chocolate Shards

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

Coffee and Homemade Mince Pie to Finish

£74.99

www.thenewforestinn.co.uk

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