

*THE NEW FOREST INN CHRISTMAS FAYRE MENU*

*1<sup>st</sup> - 23<sup>rd</sup> December 2018*

*Welcomed with Festive Canapes*

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*Honey Roast Carrot and Cumin Soup with Herbed Croutons (V)*

*Ham Hock and Vegetable Press with an Apple Salad and Beetroot Puree*

*Grilled Goats Cheese, Poached Pear and Candied Walnut Salad (V)*

*Smoked Haddock, Spring Onion and Caper Fishcake with a Tomato Ragù and Pea Shoots*

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*Roast Turkey with all the Trimmings, Duck Fat Roast Potatoes, Seasonal Vegetables and Gravy*

*Confit Duck Leg with Braised Savoy Cabbage, Fondant Potato and Black Cherry Jus*

*Salmon en Croute with Crushed New Potatoes, Green Beans and a Béarnaise Sauce*

*Homemade Homity Pie filled with Mixed Onions and Potatoes and topped with a Rich Cheese Sauce served with Braised Red Cabbage and Herb Gravy (V)*

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*The New Forest Inn Christmas Pudding with Brandy Sauce*

*Warmed Black Cherry and Chocolate Tart with Vanilla Ice Cream*

*Profiteroles filled with Baileys Chantilly Cream and Salted Caramel Sauce*

*A Trio of Cheeses with Grapes, Chutney and Crackers*

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*Warm Homemade Mince Pies*

*2 Courses £22.99*

*3 Courses £26.99*

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

*02380284690*

*There will be a discretionary optional 10% service charge added to your bill*