

THE NEW FOREST INN CHRISTMAS FAYRE MENU

PRAWN AND CRAYFISH COCKTAIL, BRANDY MARIE ROSE SAUCE,
ICEBURG LETTUCE, GRANARY BLOOMER (GF)
SMOKED CHICKEN SALAD, POACHED PEACHES, HAZELNUTS, HONEY
AND LEMON DRESSING (GF)
ROASTED PARSNIP SOUP WITH CIDER REDUCTION AND WARM BREADS
(GF)
AVOCADO & POACHED PEAR QUINOA SALAD WALNUT DRESSING
(VG/GF).

BLOOD ORANGE SORBET WITH A BLACK CURRANT SYRUP

ROAST TURKEY, TRADITIONAL TRIMMINGS (GF)
BRAISED LENTIL AND WINTER VEGETABLE SUET PUDDING, BRAISED
RED CABBAGE, ROAST POTATOES (VG) (GF)
FILLET OF SALMON WITH A FRICASSEE OF POTATOES, BACON,
SHALLOTS, SAVOY AND GARLIC CREAM (GF)
SLOW ROASTED PORK BELLY, FONDANT POTATOES, SAGE AND ONION
PURÉE (GF)

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE (GF)
(VG AVAILABLE)
WINTER BERRY EATON MESS (GF)
APPLE AND PEAR STRUDEL, STEM GINGER AND ICE CREAM
ORANGE TART WITH A PASSIONFRUIT SORBET
ORANGE PANACOTTA WITH BERRY COMPOTE AND PASSIONFRUIT
SORBET (VG) (GF)

COFFEE AND MINCE PIES (GF) TO FINISH

5 COURSES £28.99

(Available 1st – 23rd December Not on Party Nights)

For every 6 people

Booked Receive a free bottle of wine!