

## to start

### served to your table

#### TODAY'S FRESHLY PREPARED SOUP (G)

Traditionally garnished

#### SALMON, DILL & LIME MOUSSE (G)

Baby leaf salad, dill oil

#### SPICED VEGETABLE SAMOSA (V)

Mango dipping sauce, cucumber & coriander salad

#### DUCK & ORANGE PÂTÉ

Oriental salad, sesame scented crostini

### salad bar selection (V)

Please help yourself from our salads on the buffet

## main courses

### from the servery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

#### SLOW-ROASTED GARLIC & HERB STUDDED LAMB LEG (G)

Roasted tomato, herb & black olive sauce or mint sauce

#### LEMON & HERB ROASTED CHICKEN (G)

Gravy

### grilled fish bar

#### TODAY'S MARKET FRESH FISH GRILLED TO ORDER (G)

Seasonings, potatoes, sauces & dressings

### served to your table

Please take into consideration that these are freshly prepared to order and may take a little longer

#### LOCAL SUSSEX PORK & HERB SAUSAGES

Creamy mash potato, red onion jus

#### SLOW COOKED DUCK LEG (G)

Champ mash, wilted spring greens, green peppercorn sauce

### vegetarian selection

#### WILD MUSHROOM TAGLIATELLE (V)

Poached egg

#### LENTIL & SPRING VEGETABLE DAHL (V)(G)

Steamed rice, poppadom, chutney, naan bread

### salad bar selection (V)

Please help yourself from our salads on the buffet

## dessert selection

#### WARM APPLE & SULTANA SPONGE

Creamy pouring custard

#### CHEF'S DESSERT OF THE DAY

Please ask one of our team for details

#### NEW FOREST FUDGE & HONEYCOMB SURPRISE (G)

In a waffle basket

#### BLACK FOREST GÂTEAU

Red cherry compote

#### FRESH FRUIT SALAD (G)

#### TODAY'S CHEESE SELECTION

Traditionally garnished served with bread or biscuits

#### FRESHLY BREWED TEA OR COFFEE

After dinner mint

## to start

### served to your table

#### TODAY'S FRESHLY PREPARED SOUP (G)

Traditionally garnished

#### COUNTRY GAME PÂTÉ

Blueberry chutney sliced sourdough bloomer

#### HONEYDEW MELON (V)(G)

Mint, strawberries

#### GRILLED SARDINES SALSA VERDE

On toasted sourdough

### salad bar selection (V)

Please help yourself from our salads on the buffet

## main courses

### from the servery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

#### SAGE BUTTER BASTED TURKEY (G)

Roasting juices, cranberry sauce

#### HONEY ROASTED GAMMON (G)

Redcurrant jus

### grilled fish bar

#### TODAY'S MARKET FRESH FISH GRILLED TO ORDER (G)

Seasonings, potatoes, sauces & dressings

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#### SEAFARERS ALE BRAISED BEEF BLADE (G)

Olive oil mash, wilted sprouting broccoli

#### CHARGRILLED PORK STEAK (G)

Honey roast parsnips & carrots, sage butter roasted potatoes, apple purée, brandy cream

### vegetarian selection

#### BAKED VEGETABLE LASAGNE (V)

Herb salad, garlic ciabatta bread

#### LEEK, STILTON & WALNUT TART (V)

Tomato, asparagus & shallot salad

### salad bar selection (V)

Please help yourself from our salads on the buffet

## dessert selection

#### TRADITIONAL UP SIDE DOWN PLUM PUDDING

Vanilla custard, berry compote

#### CHOCOLATE TORTE

Spring berry compote

#### NEW FOREST MAPLE RIPPLE ICECREAM (G)

In a waffle basket

#### IRISH CREAM CHEESECAKE

Whisky crème anglaise

#### FRESH FRUIT SALAD IN A WAFER BASKET (G)

#### TODAY'S CHEESE SELECTION

Traditionally garnished served with bread or biscuits

#### FRESHLY BREWED TEA OR COFFEE

After dinner mint

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#### TODAY'S FRESHLY PREPARED SOUP (G)

Traditionally garnished

#### RUSTIC POTTED COUNTRY PÂTÉ

Winter berry chutney, farmhouse loaf

#### SMOKED HADDOCK & SALMON TERRINE

Herb salad, lemon & dill mayonnaise

#### WARM TOMATO & GOAT'S CHEESE TART (V)

Rocket & parmesan salad

### salad bar selection (V)

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## main courses

### from the servery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

#### GARLIC & HERB STUDDERED PORK LOIN (G)

Baked pear & cider sauce

#### SLOW COOKED LAMB SHOULDER

Rosemary jus or mint sauce

### grilled fish bar

#### TODAY'S MARKET FRESH FISH GRILLED TO ORDER (G)

Seasonings, potatoes, sauces & dressings

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#### CHICKEN WRAPPED IN PANCETTA (G)

Sage & butter crushed new potato cake, ratatouille, red wine jus

#### LOCAL PORK FAGGOTS (G)

Potato purée, peas, onion gravy

### vegetarian selection

#### VEGETABLE COBBLER (V)

Steamed new potatoes

#### ROASTED BUTTERNUT SQUASH RISOTTO (V)

Rocket, parmesan & blush tomato salad

### salad bar selection (V)

Please help yourself from our salads on the buffet

## dessert selection

#### WARM PEAR & GINGER SPONGE

Creamy custard

#### CITRUS FRUIT BAVAROIS

Caramelised orange compote

#### NEW FOREST ICE CREAM SELECTION (G)

In a waffle basket

#### CARAMEL & CHOCOLATE CHEESECAKE

Chantilly cream

#### FRESH FRUIT SALAD (G)

#### TODAY'S CHEESE SELECTION

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After dinner mint

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**TODAY'S FRESHLY PREPARED SOUP (G)**  
Traditionally garnished

**TOMATO & BASIL PANNACOTTA (V)**  
Sourdough bloomer, pesto dressing, herb salad

**SMOKED MACKEREL & GOOSEBERRY SHOT**  
Baby leaf salad, toasted crostini

**WELSH RAREBIT**  
Cheddar cheese, Worcester sauce, mustard

**salad bar selection (V)**  
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## main courses

### from the servery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

**ROASTED BRITISH BEEF TOPSIDE (G)**  
Roast pan gravy, Yorkshire pudding

**PRUNE & APPLE STUFFED PORK SHOULDER ROLL (G)**  
Apple, parsley & celeriac remoulade or gravy

### grilled fish bar

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**HOME COOKED HONEY GLAZED HAM (G)**  
Fried egg, chips

**COQ AU VIN (G)**  
Slow cooked chicken in a red wine sauce, creamed potato, wilted greens

## vegetarian selection

**BAKED BRIE & BLUEBERRY PARCEL (V)**  
Tomato & shallot salad

**ROOT VEGETABLE CRUMBLE (V)(G)**  
Parsnip crisps

**salad bar selection (V)**  
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## dessert selection

**WARM CHOCOLATE & BLACK CHERRY SPONGE**  
Creamy custard

**CHEF'S DESSERT OF THE DAY**  
Please ask one of our team for details

**NEW FOREST RUM & RAISIN ICE CREAM (G)**  
In a waffle basket

**LEMON TART**  
Clotted cream, fruit coulis

**FRESH FRUIT SALAD (G)**

**TODAY'S CHEESE SELECTION**  
Traditionally garnished served with bread or biscuits

**FRESHLY BREWED TEA OR COFFEE**  
After dinner mint