

New Year's Eve Menu 2017



Enjoy a fantastic 6 Course Dining Experience for £70
with Complimentary Champagne for your table to toast in the New Year!

Amouse Bouche

Rich Ox and Madeira Consommé with Fine Brunoise of winter Vegetables Light Thyme Infusion,
topped with a Glazed Pastry hat

Starter

Whey Glazed Pork Belly, Caramelized Parsnip Puree, Pine Smoked Langoustine,
New Forest Chanterelle, and a Herb Emulsion

Main

Trio of Local Beef-

Fillet Steak Rossini-Foie Gras, Wilted Baby Leaf Spinach and New Forest Wild Mushrooms
Braised Beef Cottage Pie- Ox Tail Slow Braised with Red Wine and port, sweet carrots and Creamy Pomme Puree
Rib of Beef- Tender Jacobs Ladder served on Rich Red cabbage sauerkraut with Apple and Chive

Refresher

Watermelon mojito, Pink Grapefruit and Tarragon Champagne Shot, peppermint Tuile

Dessert

Granny Smith Apple Parfait with Honeycomb, Bitter chocolate Brownie, Cider Granita,
finished with Champagne Foam and Milk Ice Cream

Or

Chef's Selection of French and British Cheeses
served with Scottish Oat Biscuits and Spiced Prune Chutney

Coffee & Petit Fours

Afterwards enjoy our late night DJ
& Dance in the New Year, in our Garden Marquee.