

*TRUSTY CHRISTMAS PARTY MENU*

*STARTERS*

*JERUSALEM ARTICHOKE AND ROASTED GARLIC SOUP, TRUFFLE OIL AND ARTISAN BREAD*

*TRADITIONAL PRAWN COCKTAIL WITH GRANNARY BLOOMER*

*DUCK LIVER PATE, PEAR AND APPLE CHUTNEY, TOASTED BRIOCHE*

*SMOKED HADDOCK AND GROUYER CHEESE SOUFFLE*

*MAINS*

*TRADITIONAL ROASTED TURKEY, GOOSE FAT POTATOES, BRUSSEL SPROUTS WITH PANCETTA, BUTTERED CARROTS, HONEY ROAST PARSNIPS, PIGS IN BLANKETS, HOMEMADE GRAVY*

*PAN ROASTED HAKE, NEW FOREST WILD MUSHROOM, PURPLE SPROUTING BROCCOLI, LEMON BUTTER SAUCE, PARISIAN POTATOES*

*APRICOT AND SPINACH STUFFED HAMPSHIRE LAMB BREAST, FONDANT POTATOES, GREEN BEANS, RED WINE JUS*

*NEW FOREST WILD MUSHROOM RISSOTTO, PANKO COATED GOATS CHEESE BALLS, ROCKET, CHIVE OIL*

*DESSERTS*

*FLAMING CHRISTMAS PUDDING WITH BRANDY SAUCE*

*LEMON MERINGUE CHEESECAKE WITH VANILLA ICE CREAM*

*WARM CHOCOLATE ORANGE BROWNIE SERVED WITH NEW FOREST RUM AND RASIN ICE CREAM*

*LOCAL CHEESE BOARD WITH CHUTNEY AND CRACKERS*