



STARTERS

Sweet Potato and Butternut Squash Soup
with Croutons and Homemade Bread Roll

Fanned Slices of Watermelon
with Fresh Raspberries

Chicken and Bacon Tian
with Dressed Leaves

Tempura Battered Prawns
with Sweet Chilli Dip

MAIN COURSE

Confit Duck Stir Fry
with Bean Sprouts, Coriander, Mango & Chilli Dressing

New Forest Venison Casserole
with Mashed Potato

Pan-Fried Chicken Breast
with a Garlic Herb Sauce and Croquette Potatoes

Grilled Supreme of Cod
with Pink Peppercorn, Parsley Butter and New Potatoes

Baked Courgette with Couscous Tomato Compote (V)

All served with a selection of Seasonal Vegetables or Side Salad and Chips or French Fries

DESSERT

Bread and Butter Pudding
served with Ice-Cream, Cream or Custard

Banana Panna Cotta

Cherry Cheesecake

Raspberry and Hazelnut Meringue

Famous Cloud Whim Wham
(brandy and sherry drenched sponge cake topped with fresh cream and toasted almonds)

Fresh Fruit Salad

Trio of New Forest Ice-Cream or Sorbet

Duo of Cheese
(Brie, Cheddar, Stilton or Lyburn Smoked Cheese)
served with Assorted Biscuits, Grapes and Celery

* Indicates that these dishes can be Gluten free

Please advise if you have any food allergies

Sample Lunch Menu

2 courses including coffee - £17.95

3 courses including coffee - £20.95

Sunday Lunch, 3 courses - £25.00