

Menu

CLASSIC MENU

Banquets priced on application, 3 course menu from our classic menu is included. You can upgrade to our premium menu for additional 10.00pp. Banquets are constructed of one item per course plus a vegetarian option for starters and mains. Pre-order banquets may choose between two items per course from the Classic Menu & three items from the Premium Menu.

STARTER

Forest Park Prawn Cocktail
with Sauce Marie Rose, chiffonade of iceberg lettuce, guacamole, & shaved fennel

Chicken & Black Pudding Terrine
with toasted Hazelnuts, homemade piccalilli & herb crostini's

Crispy Duck
with pickled onions, cream fraiche & spiced tomato chutney

Marinated Tomato and Mozzarella Salad
with basil & pine nuts

MAIN COURSE

Pork Belly
with sweet potato, tender stem broccoli, red cabbage puree & cider jus

Roast Breast of Free-Range Chicken
with creamy mashed potato, stem broccoli, baby spinach & New Forest Mushroom sauce

Pan Fried Cod
with crushed buttered herb potatoes, fricassee of seasonal vegetables with mussel velouté

Homemade Paneer, Spinach & Chickpea Curry
with cucumber raita, naan bread & steamed basmati rice

New Forest Mushroom Risotto
with Charred seasonal greens, vegan feta & Black truffle oil

DESSERT

Sticky Toffee & Date Pudding
with butterscotch sauce & vanilla ice cream

Orange Chocolate Delice
Praline, berries & orange sorbet

Passion Fruit Panna Cotta
with lime meringue & berries & passion fruit coulis

Menu

PREMIUM MENU

STARTERS

Prawn & Crab Cake
with Asian chilli aioli & herb salad

Forest Park Gin Cured Salmon Gravlax
with beetroot pickled onion, apple gremolata, horseradish, crème fraiche & whole grain, melba toast

Peppered Beef Carpaccio
with celeriac remoulade dressed salad greens, parmesan crisp & Dijon mustard sauce.

Chicken Liver Parfait
with red onion marmalade, watercress & toasted brioche

Beetroot Three ways
with smoked pickled & roasted beetroot, vegan cheese, walnut praline, olive soil

Wild Mushroom Fricassee
served in puff pastry with creamy Lyburn cheese & New Forest mushroom sauce.

MAIN COURSE

Prime Fillet of Beef Wellington
with seasonal vegetables, fondant potatoes & bordelaise sauce

Confit Gressingham Duck Leg
with white bean gremolata, caramelised cherries, & sherry demi-glace.

New Forest Venison Loin
with Tatchbury Manor Farm black pudding, baby vegetables, berries & venison demi-glace

Pan Fried Salmon Fillet
with lemon & dill sauce, crispy beetroot & carrot slaw.

Fillet of Seabass
with saffron risotto, charred cherry tomatoes, clam & brown shrimp butter.

Vegetarian Wellington
with seasonal vegetables and Fondant potatoes & New Forest Mushroom Sauce.

Hoisin Marinated Jackfruit
served on a bed of cucumber, onion & red cabbage slaw.

PREMIUM MENU

DESSERT

Dorset Apple & Fruits of the Forest Crumble
with creamy English custard & black cherry ice cream.

Valrhona Chocolate Mousse
with black cherry gel, chocolate crackle & quenelle of Dorset clotted cream.

Vanilla Bean & Blueberry Cheesecake
with Chantilly cream, vanilla tuile.

Mango and Prosecco Panna Cotta
with almond biscuits, compressed mango.

Selection of Three Local Cheeses
with homemade chutney, a selection of crackers, fruit, celery & truffle honey