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Soups - £4.75

- Carrot and Orange
or
Butterbean velouté with truffle oil
or
Spicy smoked haddock and saffron
or
Creamy bubble and squeak
or
Potato and watercress
or
Tomato and basil
or
Potato and leek
or
Broccoli and orange

Starters

- Local "Rosary" Goats cheese, walnut and olive salad £4.75
or
New Forest game terrine with toasted brioche, cider and apple vinaigrette £5.25
or
Mediterranean seafood terrine wrapped in nori seaweed, with sauce gribiche £5.25
or
Chicken liver parfait with cumberland sauce and toasted walnut bread £5.25
or
Scottish smoked salmon with lemon and toasted sesame oil £5.50
or
Fan of chilled honeydew melon with seasonal berries and natural yoghurt £4.50
or
Home cured salmon gravadlax with grain mustard and dill dressing £5.50
or
Rilette of duck confit with plum and port wine chutney £4.75
or
Pressed ham hock and lentil terrine with parsley dressing and olive bread £4.75

Main Course

- Chicken breast with smoked bacon glazed button onions and mushrooms in a tarragon cream sauce £15.95
or
Fillet of salmon in pastry with chervil and tomato butter sauce £16.50
or
Poached fillets of lemon sole glazed in a champagne chive and butter sauce £15.50
or
Pork tenderloin wrapped in smoked bacon glazed in apple and cider sauce £15.50
or
Roast sirloin of Local English beef with Yorkshire pudding, red wine, thyme and shallot gravy £16.50
or
Half roast pheasant with bacon, mushrooms button onions, cranberries and Madeira jus* £15.50
or
Saddle of local English lamb stuffed with wild mushrooms, garlic and garden herbs £16.95
or
Sirloin of beef Wellington glazed in red wine, button onion, mushroom and tarragon sauce £18.95
or
Roasted fillet of cod wrapped in smoked bacon with parsley sauce £15.50

Wedding Menu's