



# TABLE D'HOTE MENU

Available for guests on a  
dinner inclusive package



## Starters

**Chestnut mushroom & tarragon soup** (df, gfo, v)  
with warm bread, celeriac crisp and truffle oil

**Shredded ham hock Caesar salad**  
baby gem lettuce, anchovies, croutons, parmesan, Caesar dressing (contains anchovy oil)

**Smoked mackerel pâté** (gfo)  
pickled relish, dressed lemon rocket with malted toast

**Warm bread, garlic bread & olives** (v)  
balsamic, olive oil



## Mains

**Pan roasted breast of Guinea fowl**  
rosemary and redcurrant stuffing, confit garlic, creamed potato, sweet redcurrant jus

**Chef's homemade pie**  
creamed potato, seasonal vegetables and red wine jus (ask for details)

**Baked whole plaice** (gf)  
lemon and caper beurre noisette, minted new potatoes and green salad

**Spinach potato gnocchi** (v)  
tomato pesto cream sauce, tomato and basil garlic bread

**Breast of Cajun chicken burger**  
mature cheddar cheese, Cajun seasoned fries, red onion marmalade

## Desserts

**Red velvet cake** (gf)  
clotted cream ice cream

**Warm St Clement meringue pie**  
orange coulis

**Selection of New Forest ice creams** (gf, v)

**Banoffee chocolate fondant** (gf)  
banana ice cream

## Tea and Coffee

<b>Tea for one</b>	<b>2.80</b>
<b>Filter coffee</b>	<b>2.80</b>
<b>Latte</b>	<b>3.30</b>
<b>Amaretto Affogato</b>	<b>8.00</b>
vanilla ice cream served with hot espresso coffee and amaretto liquor	
<b>Cappuccino</b>	<b>3.30</b>
<b>Espresso</b>	<b>2.80</b>
<b>Liquor coffee</b>	<b>4.90</b>

## Sides

**Chunky chips** (gf) **3.50**

**French fries** (gf) **3.50**

**Medley of vegetables** (gf) **3.50**

**Tomato, rocket and Parmesan salad** (gf) **3.50**  
balsamic vinegar and olive oil

Our chips and fries are cooked in a fryer that may contain gluten.

Guests wishing to dine from the A La Carte menu in place of this menu can enjoy an allocation of £25 towards your meal.

### Our local suppliers

*New Forest Ice Creams - a family business founded in 1983 producing the highest quality, multi-award winning ice cream from the finest ingredients*

(v) = vegetarian, (gf) = gluten free, (df) = dairy free, (n) = contains nuts (gfo) = dish may be prepared gluten free on request. Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011 Bread rolls served to your table may contain Gluten, please speak with your server if you require gluten free bread. All prices include VAT at 20%



For full Allergen information on our dishes please scan here.

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