

# New Park Manor

HOTEL • RESTAURANT • SPA



## A Taste of France

2 Course £19.50 / 3 Courses £25.00

### Entrees

**Escargot a la Provençale (supp £2.00)**  
Dorset snails, with Provençale style sauce

**Soupe a L'Oignon**  
Onion soup served with sourdough croutons and gruyere cheese

**Terrine de Gibier**  
Homemade game terrine served with quince chutney, sourdough banquettes

**Moules Marinieres**  
Mussels cooked in white wine and garlic with fresh parsley served with locally made fresh bread from Bread Port, New Milton

**Cheese soufflé**  
Double baked Piotr cheese soufflé, glazed with old Winchester cheese and creamy cheese sauce



### Plat Principal

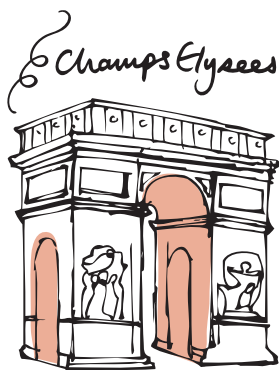
**Coq au vin**  
Traditional French way braised chicken in red wine, smoked bacon, mushrooms and onion served with new potatoes and fine beans

**Beef Bourguignon (supp £1.50)**  
A classic French 24hr braised beef in rich red wine sauce, served with creamy mash potato, bacon, onion and fine beans

**Confit de Canard**  
Slow cooked duck leg, served with fondant potato, red cabbage with prunes and port, wild blueberries and rosemary sauce

**Sole Meuniere**  
Local lemon sole cooked meuniere, served with new potatoes, broccoli and baby carrots

**Bouillabaisse**  
A medley of poached fish, potato and onion in French style fish soup spiced with saffron



### Dessert

**Chocolate fondant**  
Hot chocolate fondant with pistachio ice cream

**Tarte Tatin**  
Served with Dorset clotted cream

**Crepes Suzette**  
Pancakes served with orange grand Marnier liquor, vanilla ice cream

**Poire 'Belle Helene'**  
Poached pear, vanilla ice cream and chocolate sauce

**French cheeses (supp £3.00)**  
Selection of French cheeses served with quince jelly, biscuits, celery and chutney

