

# New Park Manor\*

## **Jerusalem Artichoke Veloute**

With truffle oil, served with sour dough bread

## **Cured Salmon with Beetroot and Vodka**

Cured salmon fillet with juniper berries and coriander, beetroots scales and splash of vodka

Served with salad and olive bread

## **Homemade Classic British Game Terrine**

Wrapped in pancetta, served with plum chutney and toasted sour dough bread

## **Caramelized Shallots Onion Tart**

With Dorset Blue Vinny cheese and spiced poached pear segments



## **Traditional Roasted Turkey Breast**

Served with roasted potatoes, honey-roasted parsnips, creamy Brussels sprouts, pigs in blankets,

Sage and chestnut stuffing, served with homemade cranberry sauce

## **Braised Beef Blade**

Served with creamy mash potato, fine beans and rich red wine sauce

## **Baked Cornish Cod Fillet**

Served with creamy mash potato with whole grain mustard, sautéed spinach and wild mushrooms sauce

## **Nut Roast**

Served with roasted potatoes, honey-roasted parsnips, creamy Brussels sprouts,

Sage and chestnut stuffing, served with homemade cranberry sauce



## **Homemade Christmas Pudding**

With brandy sauce

## **Chocolate Yule Log**

With New Forest vanilla ice cream

## **Coffee and Amaretto Crème Brulee**

served with vanilla shortbread

## **Selection of Local Cheeses**

3 cheeses supplement £3.50 5 cheeses sup. Of £5.50

**£25 for 3 courses / £19.50 for 2 courses**