



*New Park
Manor**

~ To Start ~

Soup of the Day	£6
Served with its own garnish and warm artisan bread	
Scallops	£12/£24
Cauliflower cream, pickled apple, hazelnut, thyme syrup	
Parfait	£9
Smooth chicken liver parfait, cherries, watercress, warm brioche toast	
Cured Salmon	£10.50
Beetroot cured salmon, cucumber, nori seaweed, wasabi mayonnaise, pickled ginger, coriander	
Ham Hock & Piccalilli	£9
Terrine of ham hock, flavours of piccalilli, apple, crackling	
Tomato and mozzarella	£8
Heritage tomato and mozzarella gateau, basil, olives	

If you have an allergy to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.



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~ Main Courses ~

Braised blade of beef, parsley mash, horseradish, carrot, shallot,
Parma ham £20

Stone bass, white truffle mash, confit fennel, peas francaise £19

Rump of lamb, goat's cheese, watercress beetroot, red wine glaze,
garden mint, Cous Cous £22

Salmon, scallop roe risotto, green onions, lemon, peas £20

8 oz. English sirloin steak herb crusted garlic mushroom, grilled tomato,
hand cut maris piper chips Green Peppercorn sauce £26

Double baked 'Old Winchester' cheddar soufflé, apple, celery and walnut salad, grain
mustard & honey dressing £16

~ Sides ~

Hand Cut Maris Piper Chips £3.00

Garlic & Thyme New Potatoes £3.00

Panache of Seasonal Vegetables £3.00

Chef's Salad £3.00



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~ Desserts ~

Dark chocolate fondant, chocolate cremeux,
New forest vanilla ice cream, chocolate crumbs £7.50

Iced coconut parfait, pineapple, lime potato, £7.50
Bitter chocolate, coriander brittle, rum caramel

Raspberry crème Brulee, New Park shortbread, £7.50
Berry compote, cherry lolly

Eton Mess, Strawberries, raspberries, Chantilly cream, meringue, £7.50
Strawberry ice-cream

Neapolitan of New forest ice-cream £7.50

Platter of Cheese £10.00

Platter of local and artisan cheese, served with apple chutney,
Water biscuits, Grapes, quince jelly

Guests that have booked dinner inclusive rates have the following allocation

per person to use from the dinner menu:

Two courses £33 / Three courses £43