



New Park Manor

NEW FOREST

STARTER

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.

SMOKED HADDOCK AND SWEETCORN CHOWDER served with Dorset sea salt croutons	£8.50
BEETROOT CARPACCIO served with New Forest rosary goat cheese, rocket salad and candied walnuts	£8.25
DOUBLE BAKED CHEESE SOUFFLE spring onion and old Winchester cheese sauce	£8.50
LYMINGTON CRAB & AVOCADO TIAN pickled ginger, red chilli dressing	£8.95
CHICKEN MOSAIC TERRINE fine beans, char grilled sweet peppers, pea shoots, balsamic and red wine reduction, smoked toasted sourdough	£7.95
NEW PARK MANOR BEEF BRESAOLA SALAD gem lettuce, rocket salad, black olives, sourdough bread croutons, Noah's Ark farm free range hard-boiled egg, radishes, fresh shaving parmesan	£8.25



New Park Manor

NEW FOREST

MAINS

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.

SLOW COOKED OSSO BUCCO	£22.50
slowed braised sheen cut of veal in a rich tomato and red wine sauce with italian spice served with saffron orzo pasta, grilled sweet vine cherry tomato and spinach	
CHICKEN BALLOTINE	£19.50
chicken breast filled with New Forest mix mushroom duxel, wrapped in Serrano ham served with dauphinoise potato, chunky vegetables ratatouille, tenderstem broccoli, Hampshire watercress	
HALIBUT FILLET WITH ROMESCO	£21.50
heritage tomato, char grilled fennel, saffron new potatoes, roasted peppers and basil sauce	
NOAH'S ARK TRIO OF LAMB	£25.50
mini shepherd pie, braised shoulder of lamb, crispy confit lamb belly, carrots puree and tenderstem broccoli	
VEGETARIAN THAI GREEN CURRY	£16.50
pilaf rice with cardamom yoghurt and pitta bread	
CHAR GRILLED PORK TOMAHAWK	£22.50
served on a bed of creamy mash potato, confit baby leeks, wood burn apple with sage butter	
160Z CHATEAUBRIAND FOR 2	£56.00
served with chunky chips, grilled I.O.W tomatoes, mushrooms, salad and béarnaise sauce	



New Park Manor

NEW FOREST

DESSERTS

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.

PASSION FRUIT CHEESECAKE	£5.50
served on a mango salsa with a homemade mango and passion fruit sorbet finished with a vanilla crumb	
BLUEBERRIES PANNA COTTA	£5.50
served with a fresh blueberries, mini meringues and a lemon balm	
WHITE CHOCOLATE MOUSSE WITH AMARETTO	£6.00
chocolate textures, edible flowers	
BAKED ALASKA	£5.50
a vanilla sponge served with a vanilla ice cream, Italian meringue and strawberry sauce	
PISTACHIO AND RASPBERRY ENTREMETS	£5.50
finished with a fresh raspberry coulis and chopped pistachio	
LOCAL SELECTION OF CHEESES	3 CHEESE £9.00 5 CHEESE £12.50
VEGAN AND GLUTEN FREE PINEAPPLE AND COCONUT MOUSSE	£5.50
torched pineapple served alongside a coconut mousse and lemon verbena jelly, toasted soft meringue, granola	
