



STARTERS

Tomato and Ginger Soup
with Croutons and Homemade Bread Roll

Trio of Melon
with fresh raspberries

Chicken and Smoked Duck Salad
with Balsamic Glaze

John Ross Smoked Salmon Mousse
with Horseraddish Cream

MAIN COURSE

Confit Duck Leg
with Croquette Potatoes, Root Vegetables and Orange Jus

Corn Fed Chicken Breast
with Croquette Potatoes and Diane Sauce

Pan-Roasted Sirloin Steak
with French Fries, Grilled Tomato, Hoisin and Honey Sauce

Salmon Fillet and Rocket Puff Pastry Parcels
with New Potatoes and a lemon and Dill Cream Sauce

Vegetable Stir Fry with Coriander and Chilli (v)

Tomato and Ginger Risotto (v)

Olive, Goats Cheese and Tomato Tagliatelle (v)

All served with a selection of Seasonal Vegetables, Side Salad, Chips or French Fries

DESSERT

Sticky Toffee Pudding with Toffee Sauce
served with Ice-Cream, Cream or Custard

Vanilla Creme Brulee
with Homemade Chocolate and Hazelnut Shortbread

Raspberry and Hazelnut Meringue

The Famous Cloud - Whim Wham
(brandy and sherry drenched sponge cake topped with fresh cream and toasted almonds)

Trio of New Forest Ice-Cream or Sorbet

Fresh Fruit Salad

Duo of Cheese
(Brie, Cheddar, Stilton or Smoked Lyburn)
Served with Assorted Biscuits, Grapes & Celery

Tea or Coffee and after dinner chocolates

Sample Dinner Menu

£35.00 per person.

*Please advise if you have any food allergies
Dishes can be Gluten free, please advise if required*