

# SAMPLE DINNER MENU

*This menu will be re-cycled after use*

## STARTERS

Homemade Cream of Cauliflower Soup £6.50

Homemade Duck Spring Rolls served with Hoi Sin Sauce £8.50

Melon & Sorbet with Fruit Coulis £7.00

Chef's Homemade Fishcake Served with a Lemon Mayo £8.00

Breaded Brie with Redcurrant Jelly £7.50

## MAINS

Chicken Supreme with Chorizo and Pea Risotto topped with Pesto £17.00

Fillet of Sea Bass on a Tomato and Bean Cassoulet with Sautéed Potatoes & Vegetables £18.50

Cauliflower, Potato and Chickpea Curry with Nan Bread (V) £14.00

Fillet of Salmon served with Hollandaise Sauce, New Potatoes and Vegetables £16.50

Roasted Butternut Squash, Caramelised Red Onion, Spinach and Goats Cheese Wellington  
Served with a selection of Vegetables £14.50

Confit Duck Leg Served with Mash Potatoes Vegetables and a Cranberry Sauce £18.00

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Desserts £7.50

New Forest Ice-Creams and Sorbets £6.95

*Served From 6pm – 8:30pm*

### ALLERGENIC INGREDIENTS

If you have an allergy or intolerance's we can adjust some of the dishes on the menu. To make sure this is handled properly it is best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.