



Sample Function Menu 2025

Starters

Roasted Tomato & Red Pepper Soup (V) GF on request

Bread roll

Ham Hock Terrine

Apple & pear puree and crusty roll

Smoked Salmon GF

Avocado, crème fraîche, picked cucumber, lemon dressing

Mains

Roast Chicken Breast

Dauphinoise potatoes, seasonal vegetables & red wine jus

Rolled Pollock GF

Parma ham, saffron new potatoes, herb roasted garden vegetables, tarragon oil

Vegetarian Lasagne (V)

Rocket salad, garlic bread

Desserts

Eton Mess GF

Meringue, Berries

White Chocolate Panna cotta GF

Berry compote

A Selection of New Forest Ice-creams or Sorbets

Berries, chocolate flake

A Selection of Cheese

Crackers, Chutney

2 courses £27.50

3 courses £32.50

Private Room hire from £50.00