

## Menu

Chef's Ardennes Pate with Onion Marmalade & Warm  
Slices of Brioche

Fanned Honeydew Melon with Fruits of the Forest &  
Drambuie Compote

Broccoli & Blue Vinney Soup with Golden Croutons

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Braised Lamb Shank with Thyme, Dubonnet &  
Redcurrant Sauce

(We recommend: Merlot Corvina, £14.50, £3.75 per glass)

Seared Mignons of Pork with Red Cabbage, Cider &  
Wild Mushroom Sauce

(We recommend: Casillero Diablo Cabernet Sauvignon, £15.95, £4.00 per glass)

Grilled Whole Sea Bass with Coriander & Lime Butter

(We recommend: Villa Mura Pinot Grigio £13.95, £3.25 per glass)

Asparagus & Stilton Flan with Rocket Leaves &  
Balsamic Dressing

(We recommend: Humboldt Coast Rose £13.25, £3.00 per glass)

A Selection of Cold Meats or Cheese & Seasonal Salad

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Hot Lemon Meringue Pie with Chantilly Cream

Bailey's Crème Brulee

Tarte Tatin with Mascarpone

Fresh Fruit Salad with Single Cream

New Forest Ice Cream or Sorbets

Award Winning Cheeses, Biscuits & Chutney

(We recommend: Taylor's LBV Port, 2001, £3.75 per glass)

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**A Cafetiere of Coffee or Pot of Tea with an After  
Dinner Mint**

(£1.75 per person supplement)

Please ask your server for our Liqueur Coffees Menu