



New Year's Eve 2018

Dressed Crab Thermidor
 Grilled Lime Bay King Scallops with Garlic White Wine, Field
 Mushrooms Au Gratin
 Duck & Chicken Liver Parfait with Cognac served with Melba toast and
 Red Onion Compot
 Paul's Game or Stilton & Broccoli Soup
 Tasty Hot Mushroom cooked with Garlic Butter & Soy Sauce Au Gratin
 Fantail of Chilled Melon, Fresh Fruit Coulis & Soft Berries
 A plate of Hickory & Oak Smoked Salmon

Tornados Rossini – Fillet Steak topped with Pate & a Madeira Jus
 served on Fried Bread
 Supreme of Chicken stuffed with Emmental Cheese, with a Wine,
 Cream & Tarragon Sauce
 Roast Rack of English Lamb with a Rosemary Jus
 Dorset Glebe Farm Belly Pork with Crackling, Stuffing & Apple Sauce
 Grilled Cajun Spiced Cod Loin on a bed of wilted Spinach
 South Coast Skate Wing served with Capers and Nutbrown Butter

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Selection of Crisp Fresh Vegetables & Potatoes

Selection of English & Continental Cheese
 Duo of Fresh Fruit Sorbet or Ice Cream
 Paul's Meringues served with Ice Cream, Cream and
 an Apricot & Grand Marnier Sauce
 Sticky Toffee & Date Pudding with Ice Cream or Custard
 Hot Cherries flamed with Brandy served with Vanilla Ice Cream

£49.50 per head

Gratuities at your discretion



14 West Street Ringwood BH24 1DZ Telephone 01425 474283



The Old Cottage Restaurant at Christmas 2018

Choice of Fresh Soups of the Season
 Smoked Salmon Parfait with Toast Mixed Leaves & Coriander Dressing
 Fantail of Chilled Melon Fresh Fruit Coulis & Soft Berries
 Salad of Warm Goats Cheese with Pine Nuts & Basil Dressing on a Croute
 Field Mushrooms cooked with Garlic, Soya Sauce, Cream and Croutons

Roast Hampshire Turkey with a Pig in Blanket & Chestnut Stuffing accompanied by
 Cranberry Sauce and Roast Jus
 Chargrilled Aged Sirloin Steak (8oz) served with Mushrooms
 Poached Fresh Salmon Fillet on a bed of wilted Spinach with Hollandaise Sauce
 Tender Pot Roast Shank of Lamb cooked with Rosemary, Lentils & Mint
 Casserole of Locally Shot Pheasant
 Homemade Cheese & Walnut Rissoles served with a Provencale Sauce

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Selection of Crisp Fresh Vegetables & Potatoes

Christmas Pudding with Brandy Sauce or Ice Cream
 Profiteroles with a Chocolate & Rum Sauce
 Bread & Butter Pudding
 Duo of New Forest Sorbet or Ice Cream
 Selection of English & Continental Cheese and Biscuits

Lunchtime

2 courses £19.95

3 courses £23.95

Dinner

3 courses £26.95

Gratuities at your discretion



Available from 1st December



Festive Budget Menu 2018

Available Tuesday –Friday Lunch or Dinner

Today's Selection of Soups served with Bread & Butter
Chicken & Duck Liver Pate, set with Brandy, Butter and Cream,
served with Toast

Traditional Roast Turkey Served Chipolata, Bacon Roll, Chestnut
Stuffing & Cranberry Sauce
Tender Beef Steak Casserole cooked in Ale with Carrots & Mushrooms
Pasta Spirals with Onions, Mushrooms & Olives in a Sundried
Tomato & Garlic Sauce

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Selection of Fresh Vegetables & Potatoes

Christmas Pudding with Brandy Sauce or Cream
Choice of Speciality Ice Creams (2 scoops)

£16.95

Gratuities at your discretion

Food Allergies and Intolerances:

*Before you order your food and drinks please speak to our
staff if you want to know about our ingredients*

Available from 1st December



Christmas Day Lunch Menu 2018

Smoked Salmon Parcel on a bed of Seasonal Leaves with
Coriander Dressing

Tasty Hot Mushrooms cooked with Garlic, Soya Sauce & Cream
Fantail of Honeydew Melon with Fresh Fruit Coulis

Stilton & Broccoli Soup
Cream of Tomato Soup

Traditional Roast Turkey with Chipolata, Bacon Roll, Chestnut
Stuffing & Cranberry Sauce
Prime Roast Sirloin of Beef with Yorkshire Pudding
Poached Fresh Salmon Fillet served with Cucumber & Dill Garnish and
Hollandaise Sauce
Roast Vegetarian Sausages with Yorkshire Pudding and Onion Gravy

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Fresh Market Vegetables with New & Roast Potatoes

Steamed Christmas Pudding with Brandy Sauce or Ice Cream
A duo of Speciality Ice Creams or Fresh Fruit Sorbets
Bread & Butter Pudding
Profiteroles with our own chocolate sauce
A Selection of English & Continental Cheeses

Adults £70.00

Children 12 and under £35.00

+ 10% Service Charge

