


THE NEW FOREST

newforestashurstco.uk

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ITALIAN MASQUERADE NEW YEAR'S EVE 31ST DECEMBER 2018

£37.50 PER PERSON

STARTERS

Game Terrine, Plum & Ginger Chutney, Toast
Roast Butternut Squash & Crispy Sage Soup, Fresh Bread (v)
Goat's Cheese & Pumpkin Tart (v)
Tea & Hop Smoked haddock Scotch Egg, Mustard mayo

MAINS

Corn-fed Chicken, Truffle Mash, Wild Mushroom Sauce, Crispy Kale
Roast Cannon of Lamb, Olive, Courgettes, Charred Baby Gem, Red Wine Jus
Wild Mushroom & Spinach Gnocchi, sage butter (v)
Sea Bream, Butternut Squash Caponata, Sweet Potato Puree
Fillet Of Beef, Salsify, Crispy Potato, Blue Cheese & Red Wine Jus +£5 supplement

DESSERTS

Baileys Brioche Bread & Butter Pudding, Fuller's Vanilla Ice Cream
Lemon Tart, Raspberry Sorbet, Chantilly
Trio of Fuller's Ice Creams by Laverstoke Farm
Selection of Cheeses, Stilton, Brie, Cheddar, Crackers, Quince Jelly, Celery, Grapes

Tim Beer, Head Chef
New Forest, Ashurst



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan