



THE RED LION, BOLDRE

## WELCOME TO OUR FESTIVE MENU

### TO START

Homemade broccoli and Stilton soup with local bread and butter

Homemade Hampshire ham hock terrine with cider apple chutney, toast and butter

Baked Camembert with cranberry and orange compote, crudités and toast

Smoked Hampshire trout with beetroot and cucumber salad and crème fraiche dressing

Homemade venison scotch egg with whisky orange marmalade

Pan seared fresh scallops with chorizo and parsnip puree

### MAINS

Great Oaks Farm roast turkey breast with goose fat roasted potatoes, pig in a blanket, honey glazed parsnips, sage and onion stuffing, homemade Yorkshire pudding, fresh vegetables and rich turkey gravy

Roast topside of Hampshire beef with goose fat roasted potatoes, honey glazed parsnips, homemade Yorkshire pudding, fresh vegetables and rich beef gravy

Homemade New Forest venison wellington with goose fat roasted potatoes, fresh vegetables and rich port gravy

Pan fried Hampshire pork medallions with a creamy Dijon mustard sauce, homemade apple fritters, sautéed new potatoes and fresh vegetables

Whole fresh sea bass roasted with a fennel and sweet pepper stuffing, with truffle roasted potatoes and fresh vegetables

Halloumi on new potatoes sautéed with fresh greens and peas dressed with crispy kale and a balsamic glaze

### HOMEMADE PUDDINGS

Angela's famous Christmas pudding with brandy sauce

Fresh strawberry cheesecake and cream

Salted caramel chocolate pot with a homemade shortbread biscuit

Fresh blueberry and vanilla cream roulade with cream

Rum spiked chocolate and chestnut terrine with ice cream

or

Cheeseboard selection with biscuits (£3 supplement)

FESTIVE MENU £24.95

AVAILABLE FROM 1st-24<sup>TH</sup> DECEMBER

REQUIRES PRE-ORDERING TWO WEEKS IN ADVANCE

THE RED LION

ROPE HILL

BOLDRE

HANTS

SO41 8NE

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