

New Year's Eve Menu

Starters

Whole baked Camembert, lavosh crackers,
smoked beetroot ketchup (V) (GF OPTION)

Lamb and mint terrine, roast cauliflower, cumin
and cauliflower crisp, piccalilli dressing (GF) (DF)

Chargrilled, skewered king prawns,
wilted spinach, red pepper salsa (GF) (DF)

Mains

Grilled chicken breast, creamy mash potato,
roasted mushrooms, Madeira sauce (GF) (DF)

Pan fried fillet of seabream, roasted whole new potatoes, seasonal
winter vegetables, lemon and thyme dressing (GF) (DF OPTION)

Winter vegetable pie, topped with mash, tomato and basil
sauce, grilled aubergine and courgette (V) (V+) (GF OPTION)

Desserts

Roasted plum and almond tart, toasted
almonds, winterberry ice cream (V)

Hazelnut and chocolate brownie, dark
chocolate crumb, winterberry compote (GF)

Passion fruit parfait, mango and mint
salsa, chocolate and coconut brittle (GF)

Selection of Brockenhurst cheeses, crackers,
grapes, celery, red onion chutney (V) (GF OPTION)
(£3 Supplement)

**3 COURSE PLUS HALF A BOTTLE OF WINE AND
A COMPLIMENTARY GLASS OF BUBBLES £55**

(V) - Vegetarian

(V+) - Vegan

(GF) - Gluten free

(DF) - Dairy Free

the **Vestry**
restaurant & bar



NEW YEAR'S EVE PARTY

3 COURSES **PLUS** HALF A BOTTLE OF WINE AND A
COMPLIMENTARY GLASS OF BUBBLES TO SEE IN 2019

£55pp