

The Lymington Arms

2 or 3 course set party menu

2 courses £23.95

3 courses £28.95

Chestnut mushroom and fresh ginger soup

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Duck mousse pate, herb coated served with fresh rocket, brown toast and red onion marmalade

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Smoked salmon and cream cheese roulade packed with toasted pecans, served with chive creme fraiche, endive and cucumber salad

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Mini Yorkshire pudding, rare roast beef, horse radish cream sauce, crisp pea shoots and chives

Rump a la Bourguignon, dauphinoise 'pot' and balsamic shallots

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Rolled belly pork stuffed with local black pudding, apple and cider jus, crackling and roasted new potatoes

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Smoked haddock and leek en crouete, buttered new potatoes and parsley beurre blanc sauce

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Spinach, ricotta and sundried tomato pie, red pesto cream sauce and leek mashed potatoes

All served with sauted vegetable medley or house salad

Mini homemade raspberry meringue mille fois

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Dark chocolate brulee - chocolate dipped strawberries and physalis butter biscuit whirls

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Spiced apple fritters rolled in cinnamon sugar, glazed with golden syrup and topped with clotted

cream

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Cheese board (£1.50 supplement)

Devon Blue, Mature Brie, Hawkrige Mature Cheddar, homemade red onion marmalade, grapes, celery sticks and a selection of cheese biscuits

Please inform us of any special dietary requirements