



New Park Manor

NEW FOREST

Mother's Day Lunch

2 Courses £19.50
3 Courses £23.50

Starters

WILD MUSHROOM AND
TARRAGON SOUP

Served with sourdough bread

LYMINGTON CRAB AND AVOCADO
TIAN

Pickled pink ginger and saffron mayonnaise

BAKED SEA FOOD THERMIDOR

Local sea food baked in the scallop shell served with micro
leaves salad

SMOKED DUCK BREAST

Orange segments, pomegranate, basil pesto, rocket salad

If you have an allergy
to certain foods please
inform a member of the
team before ordering.

A discretionary service
charge of 10% will
be added to your bill.
All prices in pounds
are inclusive of VAT.

Main Courses

BRITISH ROAST BEEF

Prime aged beef roasted medium rare, roasted potatoes,
seasonal vegetables, cauliflower cheese & Yorkshire pudding

NOAH'S ARK FARM ROASTED LEG
OF LAMB

Roasted potato, seasonal vegetables, cauliflower cheese
& Yorkshire pudding

ROASTED CHICKEN BREAST

Seasonal vegetables, roast potatoes, Cauliflower cheese
& Yorkshire pudding

PAN FRIED SEA BASS FILLET

Superfood cassoulet, crispy kale, confit cherry vine tomato

ASPARAGUS RISOTTO

Poached egg, fresh grated parmesan, Hampshire watercress

Desserts

BAKED ALASKA

Vanilla ice cream, raspberry sorbet, joconde biscuits, raspberry gel, Italian meringue

STICKY TOFFEE PUDDING

Rum caramel sauce, clotted ice cream

RHUBARB AND STRAWBERRY

CRUMBLE

Stem ginger ice cream

COCONUT AND MANGO PANNA

COTTA

Mango gel, poached mango, lemon balm
