

# Sunday Lunch at New Park Manor

25.00 for two courses

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

(VE) – Vegan



## To Start

### **Lymington crab and avocado tian**

Pickled ginger and spiced tomato dressing

### **Dorset Blue Vinney and onion tart**

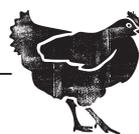
Apple cider dressing

### **Chicken liver pâté**

Chutney and toasted brioche

### **Soup of the day (VE)**

Sourdough bread



## To Follow

### **Roast Hampshire beef from**

#### **Owton's Farm**

Yorkshire pudding, seasonal vegetables,  
red wine jus

### **Pan-fried sea bass fillet**

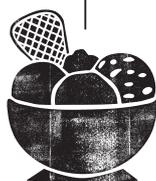
Mashed potato with Lymington crab,  
rocket salad, dark white wine sauce

### **Roasted Noah's Ark Farm chicken**

Roast potato, seasonal vegetables,  
Yorkshire pudding, thyme jus

### **Traditional nut roast (VE)**

Roast potato, seasonal vegetables,  
Yorkshire pudding, gravy



## To Finish

### **Sticky toffee pudding**

Pecan nut ice cream and toffee sauce

### **Sopley Farm strawberry**

Eton Mess

### **Vanilla crème brûlée**

Shortbread

Not done yet? For just £6 extra, treat yourself to another course.

A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.

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## The Bloody Mary

9.00

### Sapling Vodka

Sapling is a climate positive British wheat vodka that gives back to the environment by planting one tree for every bottle sold. Each tree can absorb up to 1.5 tonnes of carbon in its lifetime; more than 50 times the amount of carbon made during its production, making each Sapling cocktail significantly climate positive. Sapling has planting projects across the UK in Bristol and London to tackle urban pollution and help reconnect people with nature, and in Scotland, Sussex and Exeter on reforestation projects. Since 2018, Sapling have planted over 20,000 trees and 30 different native species.

### The Pickle House Spiced Tomato Mix

Florence founded The Pickle House after a trip to New York, where she was first introduced to a Pickleback; a shot of whiskey followed by a shot of pickle juice. The whole concept seemed bonkers, but once she tried it, she was hooked. Once back in London, she started concocting her own pickle juice recipe and adding it to an array of different cocktails. Her favourite was a Bloody Mary, which led her to launch the infamous Spiced Tomato Mix. Using only the finest ingredients, The Pickle House Spiced Tomato Mix is a blend of tomato juice, pickle juice, fresh horseradish, black pepper and their own spice mix. All hand produced and bottled on Florence's grandparents' farm in Suffolk.



## The Meat

We are proud to source our beef from Owton's Farm and Butchers. The best quality Hampshire beef is what the Owton family have used the land at Chalcroft for over 750 years to produce.

Our beautiful roast chicken comes from just around the corner at Noah's Ark Farm. Colin and Sue have been farming New Forest free-range poultry since the 1970s and are proud holders of the New Forest Marque.



## The Veg

We use home-grown ingredients from our New Park vegetable patch whenever we can, but with such great produce on our doorsteps in the forest, it's hard not to get excited about all of the great local farms.

One of our favourites for potatoes and runner beans is Sopley Farm in Christchurch. A small farm with only the best produce, it also offers a chance to pick your own berries for a picnic in the forest – well worth a visit!



# New Park Manor

NEW FOREST