



THE HORSE & GROOM

A VICTORIAN CHRISTMAS FEAST IN THE NEW FOREST

Step back in time to the warmth of a Victorian inn, where roaring fires, candlelit tables, and hearty feasting bring cheer to all. Our chefs have crafted a menu that celebrates traditional Christmas fare, New Forest produce, and the rustic spirit of a bygone age.

Served throughout December

2 COURSES - £32.00

3 COURSES - £38.00

Children's portions available - Under 5's eat for free



TO BEGIN (+£3.50PP)

Mulled Wine & Spiced Cider – Hot, fragrant and rich with winter spices, to warm your heart as the Victorians once did (GF)

STARTERS

Chestnut & Wild Mushroom Soup – Creamy, with thyme & truffle oil, served with warm New Forest sourdough (GF/V/VGo)

A Baked Snowdrift of Tunworth Cheese in Pastry – Served with spiced figs and quince jelly (GF/V)

Game Terrine of New Forest Venison & Pheasant – With spiced plum chutney & toasted brioche (GF)

Smoked Trout from Hampshire Waters – Lemon crème fraîche, pickled cucumber & dill (GF)

Please let your server know if you have any intolerances or allergies.

Menu key: GF - Gluten Free GFo - Gluten Free option available. V - Vegetarian

Vo - Vegetarian option available VG - Vegan VGo - Vegan option available



THE VICTORIAN FEAST

New Forest Venison Haunch – Slow-braised in red wine with juniper berries, served with buttered kale & parsnip purée (GF)

Roast New Forset Turkey – With pork & chestnut stuffing, pigs in blankets & cranberry sauce (GF)

Victorian Beef Wellington – Prime fillet wrapped in mushroom duxelles & puff pastry, with Madeira jus

Festive Nutty Loaf with Spiced Redcurrant Glaze (Vegan) – With seasonal vegetables & port gravy (GF/V/VGo)

Served with: Roasted New Forest carrots & parsnips, buttered sprouts with chestnuts, and dripping roast potatoes (GF/V/VGo)

PUDDINGS & SWEETMEATS

Traditional Figgy Pudding – With brandy butter & pouring cream (V)

Baked New Forest Apple Charlotte – With cinnamon custard (V)

Victorian Sherry Trifle – With sponge, berries, custard & whipped cream (GF/V)

Dark Chocolate Truffle Torte - With redcurrants and brandy cream (GF/V)

New Forest Ice Creams & Sorbets (GF/VG)

TO FINISH (+£5.00PP)

A Victorian Cheese Board – Local cheeses with quince jelly, walnuts & water biscuits (GF/V)

AFTER SUPPER

Freshly brewed coffee & teas with mince pies & sugared almonds

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