



Mother's Day MENU



Hoburne
Holidays

A free mini bottle of prosecco for Mum

Dishes can be ordered individually or
3 Courses for £29.95 | Children's 3 courses for 14.95
(alternatively, children can order from our Sammy Squad menu)

Starters

CLASSIC FRENCH ONION SOUP v 7.50 | 4.50

Flavoured with thyme and served with "rarebit" sourdough toast

PRESSED CHICKEN, PANCETTA & APRICOT TERRINE (gfi option available) 7.95 | 4.95

With sticky fig relish and toasted brioche

'HOT SMOKED' CHALKSTREAM TROUT PATE (gfi option available) 8.25 | 4.95

A delicious homemade pate served with pickled beets and toasted sourdough

CRISPY CAULIFLOWER BITES vg gfi 7.95 | 4.95

Drizzled with sriracha mayo, spring onions, sesame seeds, fresh lime & coriander

Mains Courses

ROAST TOPSIDE OF BEEF WITH HORSERADISH SAUCE 17.95 | 8.95

ROASTED PORK SHOULDER WITH APPLE SAUCE 17.95 | 8.95

NEW FOREST MUSHROOM, CELERIAC AND CHESTNUT STRUDEL WITH WILD MUSHROOM SAUCE v (vg option available) 15.95 | 8.95

All freshly prepared, roasted, & hand-carved by our team of chefs, served with homemade Yorkshire pudding, herb roasted potatoes, swede mash, roasted carrots, maple-glazed parsnips & greens with proper homemade gravy
(gfi option available)

BEER BATTERED FISH FILLET (gfi option available) 14.50 | 8.50

Served with crushed minted peas, double crunch fries, homemade tartare sauce & a wedge of lemon

VENISON COTTAGE PIE gfi 17.50 | 9.95

Tender venison cooked in red wine with herbs & spices, topped with 'Isle of Wight' roasted smoked garlic mash & gratinated with mature cheddar cheese. Served with charred cauli shoots & crushed garden peas

JAPANESE KATSU CURRY 15.50 | 8.95

An authentic Japanese curry served with steamed basmati rice and an Asian slaw. Choose from
Breaded chicken mini fillets
Crispy cauliflower bites **vg**

Desserts

HOMEMADE APPLE & RHUBARB CRUMBLE v 7.50 | 3.95

An apple & rhubarb compote baked with a crunchy crumble topping. Served with choice of custard or New Forest ice cream

BURNT BASQUE CHEESECAKE v gfi 7.50 | 3.95

A Spanish-style baked cheesecake flavoured with vanilla & served with salted caramel ice cream

STICKY TOFFEE PUDDING v 7.50 | 3.95

A sweet & sticky pudding served with choice of custard or New Forest ice cream

RED BERRY & CRUSHED MERINGUE SUNDAE v gfi 8.50 | 4.75

Vanilla & strawberry ice cream with red berry compote
& crushed meringue, topped with whipped cream

v Vegetarian | **vg** Suitable For Vegans | **gfi** Gluten Free Ingredients

Please note some dishes may be adapted for special dietary requests

FOOD ALLERGY NOTICE

Please ask your server or scan the QR code to see full allergen information. Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination traces may be present. All weights are approximate before cooking. Fish may contain small bones.

Adults need around 2000kcal a day

