Christmas Menu 2026

The Inn On The Furlong from Tuesday 1st December

STARTERS

Tomato & Red Pepper Soup
Home Made Tomato & Roasted Red Pepper Soup served with Warm Breads

Prawn Cocktail
Succulent Fresh Water Prawns on a Bed of Iceberg Lettuce, Cucumber and Cherry Tomatoes in a Marie Rose Sauce

Pâté
Duck Liver and Pork Pâté with Orange & Cognac Liqueur, Served with Crostini Bread & a Spiced Plum Chutney

Creamy Mushrooms
Button Mushrooms in a Brandy and Blue Cheese Cream Sauce with Parmesan Cheese Dressed with Freshly Chopped Chives with Sourdough

MAINS

Roast Turkey
Breast of Turkey, Served with all the Trimmings

Roast Rib of Beef
Rib of Beef, Served with all the Trimmings

Salmon en Croute
Salmon Topped with a Creamy Cheddar Cheese Sauce in a Puff Pastry case

Mushroom Wellington
Minced Mushrooms with Onion & Herbs, mixed with Brown Rice, Sunflower & Pumpkin Seeds wrapped in Puff Pastry

All Main Courses served with Seasonal Vegetables, Roast Potatoes & All the Trimmings

DESSERT

Christmas Pudding
Served with Rich Brandy Sauce

Roulade
Rich Toffee Sauce and a thick layer of whipped cream, hand rolled in crisp brown sugar meringue shell and finished with crunchy, sweet pecan nut pieces

Winter Berry Crumble
Homemade Apple & Mixed Berry Crumble served with Cream, Custard or Ice Cream

Sticky Toffee Pudding
Served with Vanilla Custard

All Desserts Available with either Vanilla Custard, Brandy Sauce,
New Forest Vanilla Ice Cream or New Forest Brandy Butter Ice Cream

Cheese Board Serves 2 People £22.95
A Fine Selection of Cheeses, Biscuits, Chutney & Grapes (Including a Glass of Port)

Price: 2 Courses £28.50 - 3 Courses £33.50

Coffee & Mince Pie £3.75

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note that we take every caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

The Inn On The Furlong, Ringwood BH241EY

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