

## NEW YEAR'S DAY

Three courses • £50.00 per person

### WHILST YOU CHOOSE

**TEMPURA VEGETABLES £5.50**

In light batter with sweet chilli dip

**TEMPURA PRAWNS £2.50 EACH**

In light batter with sweet chilli dip, *how many would you like?*

**BUTTERMILK CHICKEN POPCORN £6.50**

In spiced flour and crispy fried

**COCKLE POPCORN £6.50**

Coated in flour and crispy fried

**OLIVES £5.50**

In chilli oil with herbs and butter

**OYSTERS HOT OR COLD £3.95 EACH**

Fried in light tempura batter or served 'au natural'

**ARTISAN BREAD FOR 2 PEOPLE £5.00**

With butter

**ARTISAN BREAD & DIPS FOR 2 PEOPLE £9.00**

With tzatziki, aioli and hummus

### STARTERS

**ALEX'S TWICE BAKED CHEESE SOUFFLÉ**

Rich, creamy soufflé with a glazed Old Winchester crust  
*Add chunks of smoked haddock £4.00*

**MUSHROOM RISOTTO**

Mixed New Forest wild mushrooms,  
soft poached egg, truffle and Madeira sauce

**HAM HOCK TERRINE**

Ham hock stripped off the bone, bound and pressed,  
piccalilli, toasted sourdough and watercress

**SALMON TERRINE**

Layers of smoked salmon and dill butter,  
beetroot, horseradish mousse and green apple

**XO PORK & PRAWNS**

Slow-cooked XO glazed pork belly, sautéed plump prawns,  
pineapple, spring onion and sesame seeds

**CARROT & COCONUT SOUP**

Spiced carrot, coconut and coriander soup,  
topped with fresh coriander and crème fraîche

### MAINS

**ROAST RUMP OF BEEF**

Aged rump of beef cooked medium rare,  
served with all the trimmings

**ROAST TRIO OF PORK**

Roasted pork belly, tenderloin and black pudding,  
served with all the trimmings

**SEAFOOD CURRY**

Mixed chunks of fish and shellfish, cooked in a Sri Lankan curry sauce  
served with egg fried rice, chillies, coconut and coriander

**SWEET & SOUR SALMON**

Baked fillet of salmon on a bed of sweet and sour vegetable stir fry,  
crispy noodles, coriander and salted green mango

**CHICKEN, PRAWN & LOBSTER**

Breast of chicken, brined and roasted,  
with plump prawns, creamed leeks and lobster sauce

**NUT ROAST**

Apricot, onion, lentil and mixed nut roast,  
with vegetarian gravy

### TO FINISH

**STICKY TOFFEE PUDDING**

Sticky date pudding, toffee sauce and salted caramel ice cream

**PECAN PIE**

Baked sweet pecan pie, Chantilly cream and chocolate sauce

**TIRAMISU**

Layers of rich coffee soaked sponge and sweet cream,  
finished with cocoa powder

**TROPICAL FRUIT PAVLOVA**

Crisp meringue with a tropical fruit salsa and  
passion fruit curd

**CRÈME BRÛLÉE**

Classic vanilla crème brûlée served with shortbread

**JAM ROLY POLY**

Suet sponge roll with raspberry jam and custard

**SELECTION OF ICE CREAMS & SORBETS**

Choose three scoops from our selection of ice creams and sorbets

**CHEF'S SELECTION OF CHEESES**

Chef's selection served with chutney and crackers

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# UPPER DECK

• BAR & RESTAURANT •