



Penny Farthing Hotel & Cottages – Restaurant

Starters

Chef's homemade soup of the day

Pâté, served with toast and a salad garnish

Breaded brie wedges, served with a cranberry side dip and salad garnish

Thai fish cakes, served with a sweet chilli side dip

Mains

Beef stroganoff, served with rice and seasonal vegetables

Chicken breast, served with pasta in a creamy sauce and New Forest mushrooms

Molly parkin - Browned parsnips layered with tomatoes, cheese and cream and baked in a rich, sweet sauce, served with a side salad

Pork chops, served with potatoes, seasonal vegetable and a creamy leak sauce

Desserts

Sticky toffee pudding, served with custard

A selection of New Forest ice cream

Eton mess

Crème Brulee

Occasionally this menu will be replaced by the Chef's Daily Specials menu.

If you have any allergies or dietary requirements please let us know.