



Starters

Chicken, Mandarin, Honey Seed Loaf

Chicken Parfait, Mandarin Jelly, Seeded Honey Loaf, Pistachio & Gingerbread Crumbs, Apple & Fig Chutney

Scallops, Butternut, Bacon

Pan Fried Scallops, Butternut Squash Puree, Crisp Italian Bacon, Candied Walnuts, Pickled Apple

Smoked Duck, Onion, Carrot

Spiced Smoked Duck Salad, Mini Onion Bhaajis, Pickled Baby Carrots, Mint & Coriander Chutney

Tomato, Pepper & Goat's Cheese Tart Tatin

Slow Roasted Tomato, Thyme, Fire Roasted Red Pepper, Goat's
Cheese Tart Tatin with Wild Rocket, Balsamic Syrup, Pesto

Antipasti

Served individually or as Sharing Platters

Cured Meats with Chargrilled Mediterranean Vegetables, Bocconcini, Marinated Artichokes, Olives, Sun Blushed Tomatoes & Shaved Parmesan Served with Baskets of Warm Bread with Dipping Olive Oil & Balsamic

Mackerel, Beetroot, Peas

Lightly Pickled & Torched Mackerel with Pea & Basil Puree, Toasted Pine Nuts, Radish, Broad Bean, Beetroot & Horseradish Gel

Ham, Cheese, Pineapple, Crackling

Smoked Ham Hock Terrine with Old Winchester, Spiced Pineapple Chutney & Crisp Crackling

Goat's Cheese, Nuts & Beetroot

Goat's Cheese with Roasted & Pickled Beetroot, Candied Walnut Granola & Local Honey Dressing

Treacle, Salmon, Fennel & Apple

Treacle Cured Salmon with Shaved Fennel, Pickled Cucumber & Apple Gel

Asparagus, Parma Ham, Tomato & Egg

Chargrilled Asparagus with Parma Ham, Sun Blushed Tomatoes, Parmesan Crackling, Soft Boiled Quails Egg & Asparagus Mousse



Mains

Sea Bream, Crab, Courgette

Sea Bream with Courgette Flower stuffed with Isle of Wight Crab, Aubergine Puree, Lemon Fregola Salad & Sauce Vierge

Lamb Rump "Flavours of Summer"

Rump of Lamb with Courgette & Basil Puree, oven roasted Cherry Tomatoes, Asparagus, Pea Shoots with Gratin Potato & Lamb Jus

2 Way Duck, Carrot, Cherry

Honey Roasted Duck Breast with Carrot Orange Puree, Young Leeks, Pickled Cherries & Confit Leg Pastilla

Pumpkin, Amaretti, Sage

Roasted Pumpkin & Amaretti Ravioli with Nut Brown Sage Butter, Rocket & Parmesan

Salmon, King Prawns, Thai Yellow Orzo

Roasted Salmon, Lemon Grass Skewered King Prawns, Asian Greens with Fragrant Thai Yellow Curry, Orzo Pasta & Sweet Potato

Chicken, Mash, Asparagus

Chicken Breast with Sun Blushed Tomato, Mozzarella & Basil Mousse, Parmesan Mash, Grilled Asparagus with a Red Pepper Emulsion & Pesto

Beef Pie, Mash, Root Veg

Slow Braised Beef Shin Pithivier, Horseradish Mash, Winter Greens, Caramelised Thyme Roasted Root Vegetables, Bourguignon Sauce

Chicken, Broccoli, Cheese

Sautéed Chicken Breast, Caramelised Onion & Cheese Potato Terrine, Broccoli Cheese Puree, Creamed Cabbage with Bacon, Madeira Sauce

Pork, Butternut, Granola

Confit Pork Belly with Granola, Earl Grey Prunes, Spiced Fritter, Butternut Squash Puree, Swiss Chard, & Fondant Potato

Ricotta, Spinach, Pasta

Spinach, Ricotta & Goats Cheese Rotolo, Roasted Tomato Sauce, Parmesan & Toasted Pinenuts



Beef, Pumpkin, Celeriac

18-Hour Beef Feather Blade, Carrot Puree, Vegetables, Horseradish & Celeriac Dauphinoise Potato, Red Wine Tarragon Sauce

Sausage, Mash, Onions

Maple Glazed Local Sausages, whipped Potato, Crispy Onions, Vegetables & Apple Cider Gravy

Mushroom, Pecorino, Truffle

Wild Mushroom, Spinach & Pecorino Pithivier, Creamed Truffle Sauce & Toasted Pine Nuts

Sharing Style Mains ...

Slow Roasted Pork Belly with Apple & Sage Stuffing, Wholegrain Mustard Gravy

Local Roasted New Potatoes with Rock Salt & Thyme

Rocket & Summer Tomato Salad

Selection of Seasonal Vegetables

Moroccan Spiced Lamb Shoulder

Slow Cooked Lamb with Aromatic Moroccan Spices for pulling at the table with Freshly Baked Flat Breads

Cucumber Mint Yoghurt, Tomato & Chilli Sauce

Mint New Potatoes

Rocket & Summer Tomato Salad

Apple, Beetroot & Fennel Slaw

Classic Beef Wellington

Classic Beef Wellington, Horseradish Sauce, Red Wine & Tarragon Sauce

Garlic & Thyme Roasted New Potatoes

Seasonal Vegetables

Desserts



Chocolate, Salted Caramel, Popcorn

Chocolate Delice, Salted Caramel Ice Cream, Popcorn, Chocolate Tuile

Pistachio, Cherry, Bakewell

Warm Pistachio & Cherry Bakewell Tart, Cherry Brandy Gel & Clotted Cream

Lemon, Poppy Seed, Raspberry

Iced Lemon Curd & Poppy Seed Parfait, Raspberry Daiquiri Jelly & Freeze Dried Raspberries

The English Trio

Treacle Tart, Sherry Trifle & Apple Crumble Ice Cream

Chocolate, Cherries, Honeycomb

Warm Chocolate & Cherry Brownie, Cherry Gel, Cherry Kirsch Ice Cream & Honeycomb

Sticky Toffee Bourbon, Pecan

Sticky Toffee Pudding, Bourbon & Maple Butterscotch Sauce, Candied Pecans & Vanilla Ice Cream.

Banana, Rum, Raisin

Banana Tarte Tatin with a Rum & Raisin Ice Cream, Lime & Vanilla Caramel Sauce, Banana Crisp

Vanilla Cheesecake, Raspberry

Baked Vanilla Cheesecake with Fresh Raspberry, Raspberry Sorbet & Freeze Dried Raspberry Meringue

Strawberries & Cream

Crème Fraiche & Vanilla Panacotta with Strawberry Jelly, Strawberry Salad & a Warm Strawberry Sherbet Dusted
Doughnut

Sharing Dessert...

Our Take on a Mess

Flavoured Meringues, Chantilly Cream, Strawberries, Raspberries, Raspberry Sauce, Chocolate Popping Candy &
Honeycomb

Mini Desserts

A Selection of Mini Desserts either served to the table or a Dessert Station