



## Spring & Summer Menu

### Starters

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...

Chargrilled Asparagus with Parma Ham, Sun Blushed Tomatoes, Parmesan Crackling & Smoked Olive Oil

---

### 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

### Pea, Feta, Arancini...

Pea, Mint & Feta Risotto Balls, Grilled Courgette, Broad Beans with Caponata & a Lemon & Mint Dressing

### 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

---

## Desserts

### Pistachio, Apricot, Yoghurt...

Pistachio & Olive Oil Polenta Cake with Poached Apricot, Yoghurt Sorbet & an Orange Blossom Syrup

### The 'Edible Summer Garden' ...

Flower Pot of Chocolate Mess & Chocolate Soil, Watering Can of Elderflower & Summer Berry Jelly

### Chocolate, Gold & Salted Caramel...

Chocolate Delice with Salted Caramel Ice Cream, Popcorn, Chocolate Tuile & Gold Leaf

### Lemon, White Chocolate, Lavender...

Lemon Posset with White Chocolate Clusters & Lavender Meringue



### Afternoon Tea...

Earl Grey Tea Panna Cotta, Strawberry Compote, Buttermilk Scone and Clotted Cream Ice Cream

### Tropical Forest...

Lime Marshmallow, Pina Colada Parfait, Mango Gel, Chocolate Soil & Edible Flowers

### Mini Desserts...

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