

## Sample sharing menu options

### To start...

#### *Ploughman's platter*

Smoked ham hock, suckling pig pork pie, apple and cider chutney, piccalilli, barbers vintage cheddar, pickled vegetables, warm bread

#### *Antipasti*

Cured meats with chargrilled Mediterranean vegetables, bocconcini, marinated artichokes, olives, sun blushed tomatoes, shaved parmesan served with focaccia and dipping olive oil & balsamic

### To Follow...

#### *Lebanese spiced slow cooked Lamb shoulder with homemade flatbreads for pulling at the table*

Cucumber and mint yoghurt. Tomato and chilli sauce  
Rosemary roasted parmentier potatoes  
Rocket, summer tomato, capers salad  
Pickled red cabbage  
Fennel, apple, buttermilk slaw

#### *Beef shin, bone marrow & parmesan cottage pie*

Roasted heritage vegetables  
Trio of cauliflower cheese, smoked lyburn

#### *Roasted loin of New forest Pannage pork with crackling*

Hampshire ale gravy

#### *Beef Wellington*

Garlic & thyme roasted new potatoes  
Seasonal vegetables  
Red wine & tarragon sauce  
horseradish

### To Finish...

#### *Black forest brownie*

Black cherry gel, chocolate swiss roll, vanilla cream, sour cherries, popping candy

#### *Summer fruit pavlova*

Meringue, vanilla cream, berry compote, berry gel, summer berries, micro mint

#### *Lemon meringue tart*

Raspberry sorbet, burnt white chocolate, raspberry gel

#### *Millionaires pavlova*

Meringue, chocolate mousse, vanilla cream fudge, salted caramel, brownie chunks, burnt white chocolate, raspberry gel, popping candy