

C A N A P E S

SMOKED SALMON
BLINI TOPPED WITH CREME FRAICHE, SMOKED SALMON & CHIVE

HAMPSHIRE PORK CROQUETTE
APPLE & CELERIAC REMOULADE

BEETROOT TART
WHIPPED GOATS CHEESE | PICKLED BEETROOT | CANDIED WALNUTS

S T A R T E R S

CRISPY PORK BELLY
BLACK KALE | BLACK PUDDING CRUMB | CELERIAC MASH PURÉE | APPLE

CRAB RISOTTO
TOUCH OF CHILLI | CLOTTED CREAM | PICKLED SAMPHIRE

TALEGGIO RAREBIT
ROAST PLUMS | BITTER LEAF SALAD

M A I N S

PAN FRIED DUCK BREAST
SPICED DUCK BREAST | CONFIT LEG | HERITAGE CARROTS | BEETROOTS | VANILLA MASH | CAVOLO NERO

HAMPSHIRE BEEF
ONGLET STEAK | BRAISED BEEF RAVIOLI | WILD MUSHROOM | TENDER STEM | OLD WINCHESTER | WATERCRESS PESTO

PAN FRIED SALMON
KETA BUTTER SAUCE | GREEN BEANS | POMME DAUPHINE

CELERIAC STEAK
VANILLA MASH | HERITAGE CARROTS | CONFIT CELERIAC STEAK WITH SAGE & ONION CRUST | GREMOLATA

D E S S E R T S

ORANGE & ALMOND
ALMOND TORTE | ORANGE POSSET | TOASTED ALMONDS

PEAR & CHOCOLATE
DARK CHOCOLATE GANACHE BAR | CARAMELISED PEAR | CLOTTED CREAM

BLACK BERRY MERINGUE
BLACK BERRY SORBET | TONKA CREAM | BROWN SUGAR MERINGUE

WINTER
MENU

CANAPES

SMOKED SALMON
CRISPY POTATO | CREME FRAICHE | SMOKE SALMON | CHIVE

PUMPKIN ARANCINI
CRISPY FRIED ARANCINI | PUMPKIN SEED PESTO | CRISPY SAGE

ROASTED PEAR & IOW SOFT
ROASTED PEAR | IOW SOFT | CHICORY | BACON CRUMB

STARTERS

CRISPY HAM & EGG
PULLED HAM HOCK CROQUETTE | POACHED EGG | BURNT BUTTER HOLLANDAISE | ENDIVE

SCALLOP & PRAWN
LOBSTER & PRAWN THERMIDOR | PICKLED SAMPHIRE

CAULIFLOWER VELOUTE
CAULIFLOWER PAKORA | BROWN BUTTER CAULIFLOWER VELOUTE | HAZELNUT

MAINS

PAN FRIED DUCK BREAST
SPICED DUCK BREAST | CONFIT LEG | HERITAGE CARROTS | BEETROOTS | VANILLA MASH | CAVOLO NERO

RED WINE BRAISED SHIN OF BEEF
PUMPKIN GNOCCHI | PUMPKIN PURÉE | TENDER STEM BROCCOLI | BURATTA | GREMOLATA

PAN FRIED SALMON
POMMES DAUPHINE | KETA BUTTER SAUCE | RAINBOW CHARD & SPINACH

CELERIAC STEAK
VANILLA MASH | HERITAGE CARROTS | CONFIT CELERIAC STEAK WITH SAGE & ONION CRUST | GREMOLATA

DESSERTS

SALTED CARAMEL PROFITEROLE
HONEY COMBE ICE CREAM FILLED PROFITEROLES WITH WARM SALTED CARAMEL SAUCE

PEAR & CHOCOLATE TORTE
MASCARPONE ICE CREAM & PEAR COMPOTE

TONKA BEAN CRÈME BRÛLÉE
WINTER FRUIT COMPOTE , CANDIED PECANS , BROWN SUGAR MERINGUE

NEW YEAR
MENU