

PRIVATE DINING MENU 5

STARTERS

CHEF'S SOUP OF THE DAY (VEGETARIAN)

Crusty homemade bread, Blox butter

NEW FOREST GAME TERRINE

Venison, rabbit, pigeon, pheasant, damson berry chutney, homemade sourdough, leaves

SMOKED SALMON & CRAYFISH

Marie rose sauce, gem lettuce, pickled fennel, avocado, lemon, granary sourdough, Blox's butter

ISLE OF WIGHT TOMATO & MOZZARELLA SALAD

Buffalo mozzarella, basil, extra virgin olive oil, freshly cracked pepper, Dorset Sea salt

MAINS

BAKED FILLET OF HALIBUT

Eggplant puree, tender stem broccoli, horseradish foam, charred vine cherry tomato, parmentier potato

HERB CRUSTED RACK OF LAMB

Fine beans wrapped in smoked streaky bacon, ratatouille, minted jus de lie

PAN SEARED DUCK BREAST

Glazed cherries, potato croquette, kohlrabi ragu, sherry jus

EGGPLANT PARMIGIANA

Eggplant, tomato ragu, parmesan, Lyburn garlic-nettle cheese, breadcrumbs, green pesto, rocket salad

DESSERTS

SELECTION OF GIGGI'S ICE CREAM

RASPBERRY & VALRHONA CHOCOLATE CRÈME BRULEE

Homemade shortbread biscuit

LEMON & CARDAMOM MERINGUE PIE

Raspberries, burnt meringue, strawberry dust, clotted cream

SEASONAL MIXED FRUIT CRUMBLE

Vanilla bean custard

SELECTION OF 3 LOCAL CHEESES

Candied walnuts, quince jelly, grapes, artisan crackers

45.00pp Pre order required 7 days advance of event

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.