

PRIVATE DINING MENU 4

STARTERS

CHEFS SOUP OF THE DAY

Crusty homemade bread, Blox butter

DUCK LIVER & FOIE GRAS PARFAIT

Homemade sourdough, gooseberry compote

HOT SMOKED SCOTTISH SALMON

Caper berries, crème fraiche, caviar, leaves, lemon, sourdough granary bread

NEW FOREST MUSHROOM FRICASSEE

Creamy mushroom, mascarpone volute topped with puff pastry

MAINS

BROILED FILLET OF BLACK COD

Caponata, aubergine, celery, olives, tomato, basil, Champagne Creamy polenta, local ham crisp, port wine sauce

TRADITIONAL FILLET OF BEEF WELLINGTON

Fillet of beef, duxel, crispy puff pastry, roasted chateau potatoes, roasted vegetables, sauce foyote

SLOW ROASTED LOCAL FILLET OF PORK

Wrapped in locally cured ham, green beans, maple syrup glazed pear, fondant potato

BAKED STUFFED BEEF TOMATO

Beetroot cous cous, tempura avocado, guacamole, cherry tomato salsa

DESSERTS

SELECTION OF GIGGI'S ICE CREAM

BAILEYS BRIOCHE BREAD & BUTTER PUDDING

Baileys vanilla custard, Forest berries

VALHRONA CHOCOLATE MOUSSE

New Forest clotted cream, strawberries, fruit coulis

POACHED WILLIAM PEAR

Port wine, star anise, cinnamon, pineapple sorbet, chocolate crumb

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.