

PRIVATE DINING MENU 2

STARTERS

CHEFS SOUP OF THE DAY

Crusty homemade bread, Blox butter

PHEASANT & PISTACHIO TERRINE

Wrapped in Sandridge Farm streaky bacon, Brockenhurst plum relish, homemade sourdough

SCOTTISH SALMON RILLETTE

Chives, capers, cream cheese, celeriac remoulade, lemon wholemeal sourdough crouton

SALT BAKED BEETROOT TEXTURES

Beetroot gel, puree, pickled and roast, Maldon sea salt, red vein sorrel, extra virgin olive oil

MAINS

PAN SEARED FREE RANGE CORNFED CHICKEN SUPREME

Hasselback potatoes, rosemary on thyme roasted veg, chicken jus

PRIME BEEF BOURGUIGNON

Steamed wild rice, seasonal vegetables

FP SIGNATURE SWEET POTATO & CHICKPEAS CURRY

Steamed coconut jasmine rice, vegetable samosa, mango chutney

BROILED FILLET OF SALMON

Lemon & dill sauce, new potatoes, baby vegetables

DESSERTS

SELECTION OF GIGGI'S ICE CREAM

DOUBLE CHOCOLATE BROWNIE (GF)

Chantilly cream, seasonal berries

PASSION FRUIT PANNA COTTA

Fruit of The Forest compote, homemade biscotti

TRADITIONAL BRIOCHE BREAD & BUTTER PUDDING

English custard

36.00pp 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.