



UTTERLY DIVINE

STARTERS

A warm terrine of salmon & scallop, fine herbs, lemon butter sauce
Asparagus spears, glazed puff pastry, wilted spinach, poached free range egg & hollandaise sauce
Duck rillettes, burnt apple puree, toasted brioche, Hampshire watercress
Assiette of cured fish - smoked salmon, mackerel & trout, lemon blini,
caper berries, chive crème fraîche, gin compressed cucumber
Beef bresaola, celeriac and pear salad, melba toast, pickled baby vegetables

MAINS

Rump of English lamb, carrot and potato dauphinoise, savoy cabbage,
seasonal vegetable bundle with a rosemary & garlic jus
Breast of Guinea fowl, mini vegetable pithivier, potato and onion galette,
hispi cabbage, with a rich truffle & red wine jus
Crab & herb crusted fillet of cod, creamed potatoes,
crushed peas & white wine butter sauce
Duo of chicken - free range supreme & ballotine stuffed with sage & onion, fondant potato,
fine green beans, crisp pancetta, carrot puree, red wine & thyme jus
Fillet of brill, boulangère potatoes, New Forest wild mushrooms, fine green beans,
bacon lardons, light chicken stock & red wine reduction

DESSERTS

Assiette of your favourite desserts, dipped strawberries, honey tuile
Trio of chocolate desserts, coffee ice cream, baileys anglaise
Caramelised lemon tart, fresh raspberries, crushed meringue & berry sorbet
Summer pudding, clotted cream, tuile & red fruit coulis
Passionfruit and mango delice, coconut ice cream, exotic fruit salad
Truffles cheese board, artisan biscuits, fig compote

from £62.50 per head

Price includes staff, tableware, napkins, tea, coffee & chocolate truffles