



## Classic Formal Menu

*One option for each course should be chosen for your entire party  
(dietary requirements can be catered for)*

### Starters

Chicken, bacon and avocado salad, raspberry vinaigrette

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Sunblush tomato and roast pepper bruschetta, mozzarella, pesto oil

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Roast beetroot, celeriac and caramelised goats cheese salad,  
candied walnuts, allspice and honey dressing

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Sweet crab and prawn tian, crushed avocado,  
roast pimento, mango, chilli and lime salsa

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Home smoked duck breast, mango and cashew Asian salad

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Smoked salmon roulade, pink peppercorn and dill cream cheese,  
pickled cucumber, confit cherry tomato and watercress salad

*(continued on next page)*



## Classic Formal Menu (continued)

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### Main courses

Slow braised Hampshire beef steak, marrow bone jus,  
braised red cabbage, watercress mash

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Parma ham wrapped chicken breast, tender stem broccoli,  
asparagus and samphire, lemon and tomato butter sauce

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Slow confit Hampshire pork belly, crackling, garlic roasted new potatoes,  
butter wilted savoy cabbage with apple, thyme infused roasting juices

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Braised ox cheek, dauphinoise potatoes, julienne carrots,  
red wine and butter bean sauce

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Spinach and mascarpone pie, turmeric roasted cauliflower,  
onion, chilli and chickpea

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Pan roasted sea bass, piquante caramelised peppers, charred pak choi,  
Japanese noodles with a soy, honey and ginger marinade

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## Classic Formal Menu (continued)

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### Desserts

Classic crème brulee, salted caramel shortbread,  
amoretto infused berry compote

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Raspberry tiramisu,  
honeycomb ice cream

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Pear and frangipane tart,  
sweet ginger and rhubarb chutney, clotted cream

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Baked vanilla cheesecake,  
chocolate jaffa crumb

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White chocolate and raspberry brownie,  
butterscotch sauce, whipped mascarpone

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Trio of profiteroles:  
Pistachio and white chocolate,  
Hazelnut and caramel,  
Strawberry