



SIMPLY DELICIOUS

STARTERS

New Forest wild mushroom soup, homemade bread (v)
Tian of prawns, tomato mayonnaise & avocado
Duck liver parfait, toasted Big Wigs bakery sourdough, sticky red onion jam
Grilled aubergine, rocket salad, crumbled feta, salsa verde (v) (ve)
Smoked mackerel pate, melba toast, gin compressed cucumber

MAINS

Supreme of chicken, creamed mashed potato,
puy lentil casserole, Dijon mustard & thyme jus
Pan fried fillet of sea bream, vegetable caponata,
green olive mashed potato, basil pesto
Braised blade of beef, creamed mash potato, buttered greens,
baby onion, pancetta & mushroom jus
Fillet of salmon, warm salad of potato, caper, lemon & dill,
charred baby gem lettuce, herb dressing
Roasted butternut squash topped with wild rice,
rainbow chard, garlic & herbs, romesco sauce (v) (ve)
All of the above dishes are served with bowls of seasonal vegetables

DESSERTS

Rich dark chocolate torte, seasonal berries, vanilla seed ice cream
Sticky toffee pudding, salted caramel ice cream, pecan brittle
Pavlova, Chantilly cream, fresh strawberries
Vanilla seed crème brûlée, homemade lemon shortbread
Truffles cheese board, artisan biscuits, fig compote

from £42.50 per head
Price includes staff, tableware and napkins