

*Executive Chef, Henry Brosi, is delighted to present our menu selection for your perusal.*

*For a set luncheon or dinner menu, please choose one starter, main and dessert course. Your chosen menu will be priced at £60.00 for luncheon and £70.00 for dinner per person.*

*For a pre selected three course luncheon or dinner menu, please choose three starters, main and dessert courses. Your chosen menu will be priced at £75.00 for luncheon and £92.00 for dinner per person. Choices are to be confirmed 72 hours prior to the event.*

*Alternatively, you may wish to offer your guests a choice at the dining table. In this case, please select three items for each of the courses, to include a vegetarian option, and the full menu will be priced at £88.00 for luncheon and £105.00 for dinner per person.*

*For your information all 'Group A' menu items are included in the prices above. Any 'Group B' dishes will incur a supplement.*

*Please select any of the intermediate dishes to create a four course menu. Each of these dishes are individually priced.*

### **Appetizers**

#### Group A

*Hand smoked salmon, fennel and radish salad Blinis topped with crème fraiche and keta caviar*

*Combination of duck with cherry and prune chutney and hoi sin dressing*

*Lyoner of chicken, citrus dust, roasted hazelnuts and honey dressing*

*Prawn tempura with an Asian salad and wasabi mayo*

*Steamed halibut with pickled ginger and a crab bisque*

*Beetroot and goat's cheese salad with poached figs and balsamic*

#### Group B – Supplement of £8.00

*Dressed Newlyn crab with apple jelly and toasted sour dough*

*Roasted scallops, celeriac puree and crispy chicken skin, Xeres sauce*

*Bouillabaisse terrine, rouille and croutons*

*Foie gras terrine, Madeira jelly and warm brioche*

### **Intermediate**

*Watercress soup with a granny smith puree £10.50*

*New forest mushroom soup with chive cream £10.50*

*Chicken veloute with boudin blanc and black truffle £10.50*

*Salmon Mi cuit with cockles and brown shrimps £19.50*

*Red mullet with young spinach and tomato pepper vinaigrette £19.50*

*Sole Bon Femme , potato mousseline with sauteed wild mushrooms and sauce meuniere £25.00*

*Vol au vent filled with tomato and lobster. Lemon dressed salad £25.00*

*Scallop tortellini, vegetable linguini and lobster sauce £25.00*

*Basil gnocchi, veal Viennoise, roasted peppers and black olive dressing £25.00*

*Saffron risotto with sautéed prawns and new forest wild mushrooms £25.00*

### **Main Courses**

#### Group A

*Steamed red snapper with black bean paste, ginger kai lan and sticky rice*

*Lemon sole, green pea and broad bean risotto, grilled asparagus and caper sauce*

*Braised shank of lamb with confit root vegetables and spiced lentils, caraway jus.*

*Roasted duck breast coated in five spice, wilted bok choy, fondant potatoes and orange jus*

*Roasted corn fed chicken, sage and Parmesan polenta, stuffed baby peppers and balsamic sauce*

#### Group B – Supplement of £10.00

*Roasted sea bass with tapenade crust on a bed of thyme polenta with baby fennel and tomato oil*

*Red wine marinated halibut with wild mushrooms, garden vegetables and port wine sauce*

*Oven baked fillet of beef, wild mushroom ravioli, truffled Anna potatoes and Bordelaise sauce*

*Loin of veal with shallot mousse, Dauphinoise potatoes, roasted pumpkin and Madeira jus*

*Roasted cannon of lamb with spinach and pine nuts parcel, sautéed sweetbreads. Shiraz jus*

### **Dessert**

*Hazelnut fondant with milk ice cream*

*Lemon verbena brulee with raspberry sorbet*

*Citrus mille feuille with toasted meringue*

*Strawberry pavlova with Champagne jelly*

*Green Apple Mousse with Calvados Crème Chantilly*

*Flourless Biscuit with caramelized banana and lime mousse*

*Chocolate Mascarpone Cheese cake with strawberry salsa and sorbet*

*Classic Tart Tatin with Madagascar Vanilla Ice-cream*

*Milk Chocolate and Baileys Parfait with Macadamia Tuille*

*Textures of Melon*