



3 Course Menu Options

Homemade soup of your choice

Homemade ham hock terrine served with pickled vegetables (GF)

Fanned seasonal melon served with tropical fruits on a raspberry puree (v)(GF)

Sliced smoked chicken breast with avocado and bacon on mixed leaves with balsamic dressing)(GF)

Ardennes pate served with Cumberland sauce and toasted brushetta

Fanned avocado with crayfish tails and Marie Rose sauce smoked salmon twists)(GF)

Smoked salmon terrine with a lime & dill dressing on mixed leaves)(GF)

West Country crab cake with a sweet chilli dip and salad

Smoked Test Valley trout with horseradish cream (GF)

Deep fried brie wedges with a cranberry and port sauce (v)

Goats cheese stuffed portabello mushroom on rocket with balsamic dressing (v))(GF)

Hampshire watercress soup served with Lyburn cheese scones (v))(GF)

Roast sirloin of beef with a Yorkshire pudding and a rich red wine jus

Test Valley Carvery with two or three meat choices (min 25 guests))(GF)

Poached chicken supreme served with a mixed grape, apricot and white wine sauce)(GF)

Sauted pork loin fillets on crushed apple with a Calvados sauce)(GF)

Oven roast duck breast with a kumquat and orange liqueur jus (£3supp))(GF)

3 Bone rack of English lamb with a port & redcurrant jus (£3supp))(GF)

Poached salmon supreme with fresh asparagus & dill and hollandaise sauce)(GF)

Pheasant breast stuffed with apricots and wrapped in smoked bacon, red wine jus (£3supp))(GF)

Lamb rump with mint, redcurrant and port sauce (GF)

Braised belly pork with Calvados, apple and tarragon)(GF)

Paupiette of lemon sole filled with spinach and prawns and served with a white wine and saffron sauce

Mediterranean roasted vegetable Wellington(V)

Broad bean and asparagus risotto GF)(V)

Profiteroles filled with cream and drizzled with hot chocolate sauce

Fresh fruit salad served in a meringue nest with chantilly cream)(GF)

Strawberry and clotted cream cheesecake

Raspberry & white chocolate bavaois

Brandy snap basket filled with fresh fruit salad and Chantilly cream

Homemade chocolate brownies with cappucino ice cream and hot chocolate sauce

Fresh strawberries with double cream)(GF)

Eton mess)(GF)

Crème brulee

Dark chocolate torte

Traditional sherry trifle

Tiramisu

Coffee and tea served with after dinner mints