

3 Course Menu Options

Starters

Homemade soup of your choice

Homemade game terrine served with fig relish (GF)

Ham hock terrine with piccallili

Fanned seasonal melon served with tropical fruits on a mango puree (V)(GF)

Fanned canteloupe melon with Parma ham,
fresh strawberries and balsamic glaze

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

Ardennes pate served with Cumberland sauce and toasted brushetta

Avocado with prawns and crayfish tails, Marie Rose sauce,
on shredded mixed leaf and little gem (GF)

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

West Country crab cakes with a sweet chilli dip and salad

Smoked Test Valley trout with horseradish cream and herb salad (GF)

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

Baked Portabello mushroom with goat's cheese
topped with beetroot chutney (V,GF)

Hampshire watercress soup served with Lyburn cheese scone (V,GF)



Main Course

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)

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

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

Pork fillet wrapped in pancetta, stuffed with prunes,
with creamy Dijon mustard 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 & 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 (£3supp)(GF)

Roast belly pork , crackling, with cider and tarragon sauce (GF)

Roasted red pepper stuffed with Morracon couscous (VE)

Mediterranean roasted vegetable Wellington(V)

Broad bean and asparagus risotto (V,GF)

Mushroom and red pepper strogonoff (V,GF)



Desserts

Profiteroles filled with cream and drizzled with hot chocolate sauce

Fresh fruit Pavlova with chantilly cream (GF)

Raspberry and white chocolate cheesecake

Irish cream and caramel cheesecake

Brandy snap basket filled with with fresh fruit salad and Chantilly cream

Homemade chocolate brownies with vanilla ice cream and hot chocolate sauce

Fresh strawberries with double cream (GF)

Apple and blackberry crumble served with custard

Crème brulee (GF)

Crème caramel (GF)

Lemon posset with shortbread

Tart au ciron with raspberries

Salted caramel and chocolate torte

Traditional sherry trifle

Tiramisu

Eton mess (GF)

A trio of cheese with grapes and biscuits