

Private Fine Dining

Our fine dining service gives everyone the opportunity to experience some of the best local produce that our area has to offer cooked, presented and served by our professional team of staff in your own home.

We provide the crockery, tableware, linen napkins, delivery up to twenty miles from our base in Ringwood Hampshire. A chef and a member of our waiting team for up to 12 guests.

Some of our popular and signature dishes are listed below although we will create a bespoke menu for you around your tastes, favourite cuisine and dietary requirements...

All we need is a clean fit for purpose kitchen and a space for our vehicle...

From £65 per person
(minimum charge is for 8)

What's included?

Homemade breads and herb butters

2 Canapes

Your choice of 3 courses

Fresh coffee and tea

Petit fours

What's extra?

Aperitifs and cocktails

Amuse bouche

Intermediate course

Cheese course

Extra staff

Glassware

Appetisers

New forest asparagus poached duck egg, hollandaise sauce

Beef consommé

Seasonal sashimi plate (Market price)

Smoked Gressingham duck breast, glazed orange segments and raspberry vinaigrette

Romsey smoked trout, watercress puree, chopped egg tartar and crostini

Local game terrine, pickled baby vegetables, date and walnut bread

Lobster ravioli, crab bisque and herb salad (£4 supplement)

Duck rillettes, blackberry and ginger relish

Balsamic glazed baby onion tarte Tatin

Twice baked cheese soufflé

Garlic and rosemary baked camembert and Cumberland sauce

Seared pigeon breast, artichoke puree and port and cranberry relish

Rabbit & apricot ballotine, carrot puree, pickled vegetables

Scotch quails egg, crispy Parma ham, wasabi pea puree

Deep Fried Goats Cheese beignets, spiced Pear Puree, Baby Pears and Pea Shoots

Carpaccio of beef Fillet, steak tartar, Lilliput caper vinaigrette (£6 supplement)

Diver scallops, black pudding and crispy pork and caramelized apple puree (£3 supplement)

Main courses

Two ways spring lamb

Confit neck fillet, seared sweet bread, fondant potato, roasted carrot puree, creamed spinach and wild garlic

Free range chicken and Parma ham

Fondant potato, pea puree, fricassee of broad bean, girolles and peas

Whole local lobster with garlic (Market price)

Turned new potatoes, scallop foam and sea vegetables

Fillet of local sustainable cod

Lobster and smoked bacon creamed potato and samphire

Traditional beef wellington (£5 supplement)

Horseradish pomme puree, cavolo nero, sticky red wine jus

Wild venison trio

Mini venison and ale pie, grain mustard mash with a cured venison wrap pickled red onions with a seared fillet, wild mushroom fricassee and Madeira jus

Turbot en papillote (Market price)

Steamed with garlic, lemon and julienne vegetables with fresh coconut and lime rice pilaff

Honey glazed duck breast

Potato croquettes, steamed pak choi and sticky cherry jus

Two ways organic salmon

Pan seared and comfit fillets, cavolo nero and turned saffron potatoes

Mint smoked lamb rack

Pan seared with a pink centre, potato dauphinoise, celeriac puree and minted crushed peas

Wild boar roulade

With black pudding and a white bean and chorizo cassoulet

Pumpkin and ricotta tortellini

Watercress salad, sun ripened tomatoes and lemon vinaigrette

Herb and parmesan gnocchi

Roasted butternut squash and wild mushrooms

Roasted Mediterranean vegetable, feta and filo tart

Red pepper coulis and buttered new potatoes

Open Lasagne of Wild Mushrooms

With tarragon and spinach and parmesan and wild rocket salad

**Broad bean, pea and mint risotto
Truffle oil, truffle shavings, pea shoots and parmesan tuille.**

Desserts and Puddings

De-constructed rhubarb crumble with champagne & elderflower jelly

Orange and cinnamon rice pudding, nougat and pistachio crumb

Stem ginger crème brulee with shortbread biscuits

Dark chocolate fondant, homemade after eight ice cream

Pimm's panna-cotta, cucumber sorbet, strawberry chocolate shortbread

Iced strawberry parfait, rose soaked strawberries and black pepper tuille

**Belgian chocolate torte with caramelized chilli shards and white chocolate
and raspberry mousse**

Champagne and hibiscus jelly, hibiscus sorbet and spun sugar

Classic tiramisu, almond biscotti

Poached pear in red wine and port, cardamon cream, almond brittle

Summer pudding with clotted cream

Cappuccino brulee with Tia Maria foam and a dusting of cocoa

Individual baked Alaska with warm kirsch marinated black cherries

Glazed lemon tart blackcurrant sorbet, brandy snap

Salted caramel brulee cheesecake with pineapple and mint salsa

Cheese board