

Seasonal Banqueting

Spring - £45

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Cream of asparagus soup with crispy Dorset pancetta.
Local smoked trout cocktail with avocado cream and mango salsa.
Chicken, chorizo and manchego parcel with garlic lemon and parsley.
Ham, spring onion and coastal cheddar tartlet with real ale chutney.

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Seared rump of New Forest Lamb, dauphinoise potatoes, port wine and rosemary sauce.

New forest chicken supreme with crispy smoked bacon, thyme jus and crushed baby potatoes.

Seared New Forest Sirloin of beef, Roasted hasselback potatoes & red wine sauce.

Cornish herb crusted cod fillet, basil mashed potato, roast balsamic cherry tomatoes, fish veloute.

The above are all served with seasonal vegetables.

Asparagus, broad bean, pea and mint risotto with parmesan tuille and sweet pea shoots.

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Lemon posset with fresh berries and homemade ginger shortbread.
Warm chocolate brownie, blood orange sauce and vanilla ice cream.

Salted caramel cheesecake with caramelized apples and maple glazed pecans.

Strawberry parfait, shaved white chocolate and kiwi and lime coulis.

Local cheeseboard. + £2 per person

Extras per person

Crusty Breads and farmhouse butter £1

Tea and coffee service £2.50 per person

Homemade truffles with your coffee £1 per person

Sorbet refresher course £3.50



Signature