

Traditional Banqueting - £45

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Toato and mascarpone soup and roll.
Smoked bacon and camembert tart with baby leaf salad.
Prawn cocktail, seafood sauce and malted bread.
Chicken liver pate with onion marmalade and herbed crostini.
Tomato and goat's cheese tart, balsamic drizzle
and herb salad.

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Roasted salmon supreme, lemon and chive hollandaise sauce,
buttered new potatoes and wilted spinach.
Roasted topside of New Forest beef, Yorkshire pudding, roast
potatoes and seasonal vegetables.
Roast chicken supreme with red pepper and tomato sauce,
crushed new potatoes and green beans.
New Forest pork sausages, grain mustard mash, savoy
cabbage and onion gravy.
Deep filled local pie, chive mash, gravy and seasonal greens
Roasted tomato, pine nut and pecorino risotto.
Roasted vegetable encroute with cheese and chive sauce.

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Apple crumble with traditional custard.
Lemon tart with crème fraiche and seasonal berries.
New York vanilla cheesecake with strawberries.
Chocolate brownie, caramel sauce and vanilla ice cream.
Eton mess of seasonal fruits.

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

