



## **Lunch or Dinner Sample Menu**

### **Amuse Bouche**

#### **Starters**

Crab Ravioli, Wilted Spinach, Shellfish Foam

x

Roast Hand Dived Scallops, Confit Chicken Wings, Green Split Peas

x

English Onion Consommé, Char Grilled Halloumi Cheese, Sango Radish

#### **Mains**

Roast Flat Iron Steak, Potato and Artichoke Terrine, Squash Puree, Oxtail Sauce

x

New Forest Loin of Venison, Braised Red Cabbage, Fondant Vegetables, Wild Mushroom Ravioli

x

Assiette of Dorset Vegetables, Green Peppercorn Emulsion, Potato Tuile

## **Dessert**

Treacle and Pecan Tart, Spiced Pumpkin Ice Cream, Blackberry Compote

x

Sticky Toffee Pudding, Toffee Yoghurt Sorbet, Sugared Hazelnuts

x

Dark Chocolate Delice, White Chocolate Panna Cotta, Vanilla Jelly

x

Honey and Yogurt Parfait, Candied Citrus, Honeycomb, Hot Toddy

## **Tea, Coffee and Petit Fours**

£45 per person, minimum seating of 10 people

**To ensure that you receive the same high standard of food as individual diners, we ask you to choose one starter, main and dessert for the entire party (with the exception of vegetarians)**

**Final selections and numbers to be confirmed no later than one week prior to event.**