

Wine

Tasting 24th April



Starters

Seared South Coast Scallops
Celeriac puree, diced apple & apple jelly.

Teriyaki Chicken

Tender chicken chargrilled, glazed with sweet
and savoury Teriyaki sauce

Mains

Roasted Lamb Rack accompanied by a minted
lamb bon bon.
Red currant lamb jus, fondant potato, charred
shallots

Spring Infused Prawns

King Prawns, crabmeat, avocado served with
zesty citrus dressing

Dessert

Chocolate burnt Basque brownie
Pickled raspberries, Summer berry compote,
raspberry sorbet

European Cheeseboard

Selection of local Hampshire cheeses, biscuits &
homemade chutney.

19.00 Arrival
19.30 Start

6 courses & 6 glasses of wine £65



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Vegetarian/ Vegan Menu

GRILLED ASPARAGUS SALAD
SERVED WITH LEMON, OLIVE OIL & FETA CHEESE

GYZO DUMPLINGS
SAVOURY VEGETABLE PARCELS SERVED WITH SPIICY OR
SAVOURY SAUCE

RATATOUILLE
MEDITERRRANEAN MEDLEY OF VEGETABLES,
SLOWLY COOKED IN A TOMATO & GARLIC SAUCE

TOFU STEAK
DEEP FRIED TOFU SERVED WITH MISO SAUCE

LEMON POSSET
SERVED WITH HEDGERO BERRIES

APPLE & BERRY CRUMBLE
SERVED WITH VEGAN CREAM

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19.30 Start

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