

# 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 SPICY OR  
SAVOURY SAUCE

### RATATOUILLE

MEDITERRANEAN 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

19.00 Arrival

19.30 Start

6 courses & 6 glasses of wine £65

