

Classic Dinner
SELECTION

Menu 3

Please select one dish from each course

TO START

Heritage Tomatoes with Goat's Cheese Pearls
Basil shoots and aged balsamic

Roasted Oak Smoked Salmon
Dill pickled cucumber, capers, horseradish cream

Baked Tart of Spinach and Parmesan
Rocket and essence of beetroot (v)

MAINS

Fillet of Pork with 3-Hour Slow Braised Belly
Spiced apple puree, cider jus

Herb Roasted Sirloin of British Beef
Yorkshire pudding, shallots, beef gravy and horseradish cream

3-Hour Slow Braised Shoulder of Lamb
Mini shepherd's pie, mint jus

Solent Fish Grill - Sea Bass and Salmon with
Crispy Queenie Scallops
White wine chive cream sauce

All served with seasonal vegetables and potatoes

DESSERTS

Warm Belgian Chocolate Fondant
Vanilla ice cream

Glazed Vanilla Creme Brulee
Shortbread

Quenelles of Apple, Strawberry and Passion Fruit Mousse
Citrus sorbet

Coffee with After Eights

Menu 4

Please select one dish from each course

TO START

Salad of Roasted and Pickled Beets
Whipped goat's cheese, hazelnuts and pea shoots

Salmon Gravavlax, Atlantic Prawns
White crab mayonnaise

Air Dried Serrano Ham, British Salami
Pickles, toasted sourdough

MAINS

Peppered Fillet of British Beef
Green peppercorn and brandy sauce, crispy onions, watercress

Solent Fish Grill - Sea Bass and Salmon with
Crispy Queenie Scallops
White wine chive cream sauce

Garlic and Rosemary Infused Rump of South Downs Lamb
Mint jelly, red wine sauce

All served with seasonal vegetables and potatoes

DESSERTS

Raspberry and Hazelnut Pavlova

White, Dark and Milk Belgian Chocolate Mousse
Vanilla ice cream

Old English Lemon Posset
Strawberries, granola crunch

Coffee with After Eights

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Menu 1

Please select one dish from each course

TO START

Homemade Soup

Choose from our selection of favourites

Galia Melon

New season berry compote, citrus sorbet (v)

Pate of Farmhouse Chicken and Pork

Spiced fruit chutney, herb toasts

MAINS

Seared Fillet of Scottish Salmon

Parsley and lemon butter sauce

Porchetta - Slow Cooked, Herbed and Rolled Loin

and Belly of Gloucester Pork

Apple sauce and roast gravy

Supreme of Chicken

Tarragon and grain mustard cream sauce

All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

Choux Pastry Profiterole

Toasted almonds chocolate sauce

Eton Mess

Meringue and berries with home-baked shortbread

Crostata

Lemon tart, with citrus mascarpone cream

Coffee with After Eights

Menu 2

Please select one dish from each course

TO START

Homemade Soup

Choose from our selection of favourites

Prawn, Avocado and Smoked Salmon Cocktail

Music bread

Pressed Terrine of Ham Hock

Pea puree, pickled onions and crostini

MAINS

4-Hour Braised Blade of Beef

Caramelised shallots, red wine and thyme jus

Char-Grilled Supreme of Chicken

Yorkshire pudding, pigs in blankets, chicken gravy

Roasted Fillet of Cod

Vine tomato sauce, crispy pancetta

All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

Chocolate and Orange Box

Chocolate soil, orange syrup

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Mixed Berry Cheesecake

Passion fruit pearls

Coffee with After Eights

Classic Lunch
MENU

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Please choose one dish from each course for your whole party -
Plus a vegetarian option if required

Minimum numbers 15

TO START

Melon and Strawberries
Pink Champagne sorbet (v)

Heritage Tomato, Basil and Buffalo Mozzarella Salad (v)

Prawn Cocktail
Spicy Marie Rose sauce and lemon

Your Choice of Chef's Homemade Soup

MAINS

Fillet of Scottish Salmon
Parsley and prawn cream sauce

Pan Roasted Breast of Chicken with your Choice of Sauce:
White wine, mushroom and tarragon cream, peppered with brandy, green peppercorns and cream, fresh tomato Provençale

Herb-Roasted Loin of Pork
Sage and onion stuffing, spiced fresh Bramley apple sauce

Baked Five Mile Town Goat's Cheese
Spinach and tomato tart, rocket and basil pesto (v)

All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

Rich Chocolate and Praline Profiteroles
Vanilla ice cream

Strawberry Cheesecake

Exotic Fruit Salad, Berries
Brandy snap and cream

Selection of Farmhouse British Cheeses

Freshly-Brewed Coffee
Chocolate

Dining Options

Big Sharing Pans

Please choose two dishes

Desserts

Please choose two dishes from the following

BBQ Chicken, Roasted Tater Tots, corn on the cob
Tagine of spiced lamb, Almonds, dried fruits, cous cous pearls
Texan beef chilli, Savoury rice, tortilla, guacamole, sour cream
Cauliflower mac 'n' cheese, Garlic bread, leaf salad (v)

Beef steak and Thwaites ale pie
Puff pastry lid, thick cut chips, garden or mushy peas
Classic chicken stroganoff, Savoury rice, garlic bread

Chilli sin carne
Spicy vegetable chilli, rice, tortilla, guacamole, sour cream (v)

Build your own curry - choose your main ingredient
and sauce from the following

Please choose one sauce:
Malay style, Korma, Tikka Masala, Jalfreizi or Thai green

Please choose one ingredient:
Chicken, Lamb, Beef, Seafood or mixed vegetables (v)

Served with basmati rice, mini poppadum, mango
chutney and minted cucumber raita

Chocolate and praline cream profiteroles
Exotic Fruit Salad with Cream
Old-fashioned Raspberry Sherry Trifle
New York Baked Cheesecake, Crème fraiche, mixed berries
Seasonal Berry Pavlova, mango sauce
Apple Tart, clotted cream
Selection of Farmhouse Cheese, Biscuits, celery and chutney
Glazed Lemon Tart, mixed berry compote

Dining After Dark

Choose from our hot and cold buffet selection or a finger buffet. *Beef - supplement of £3.00 per person

HOT BUFFET SELECTION

Herb roasted sirloin of British beef*
with Yorkshire pudding and creamed horseradish

Salt roasted loin of Hampshire pork
Sage and onion, fresh apple sauce and crackling

Honey and mustard baked ham fruit chutney

Herb roasted breast of Bronze turkey spiced cranberry sauce

Vegetarian Wellington
Roasted vegetables, paté, rice and fresh tomato sauce (v)

COLD BUFFET SELECTION

Cold poached Scottish salmon, chive and lemon creme fraiche

Atlantic prawns, cucumber and marie rose sauce

British charcuterie, pickles, bread selection

Selection of three fresh homemade seasonal salads

Artisan olives, roasted and marinated vegetables

Chopped house salad

Rocket, cherry tomatoes, bell peppers, red onions and cucumber

FINGER BUFFETS

Platter of freshly made traditional sandwiches and oven baked onion focaccia bread (v)

Please choose 6 or 9 items to accompany your sandwiches:

Warm spinach, tomato and pepperoni crostini

Cajun chicken wings, BBQ sauce

Air dried Serrano ham and salami, pickles, olives and roasted vegetables

By the foot - home-made sausage roll with cider apple chutney

Spicy potato wedges, guacamole and lime (v)

Asian duck or vegetable spring rolls (v) hoi sin sauce

Baked spinach and parmesan tart (v)

Honey mustard roast mini sausages creamy mash

Sweet and sour crispy vegetable tempura (v)

Street Food Inspired

Choose one main and a side on three mains and two sides per person (mains served as half portions)

EASY GOING, RELAXED STYLE OF FOOD SERVED ON PLATTERS PER TABLE OR BUFFET STYLE

Beefburger

Monterey Jack cheese, brioche bun, pickle, BBQ sauce

Gourmet hot dog

Fried onions, French mustard, ketchup

Pulled Hampshire pork

Apple mash, BBQ sauce on a brioche bap, mayo, pickle

Hot roast rump of beef baguette

Rocket, creamed horseradish, onion confit

Salt roasted loin of pork baguette

Apple sauce, sage and onion, crackling

Homemade freshly baked sausage roll

Cider apple chutney

Buffalo mozzarella

Sun dried tomato and basil flatbread (v) or with pepperoni

Warm goats cheese

Roasted red pepper and pesto focaccia, rocket and balsamic (v)

ALL SERVED WITH HOMEMADE HOUSE SLAW, RELISH, SAUCES AND ACCOMPANIMENTS AND YOUR CHOICE OF ONE SIDE ORDER DISH FROM THE FOLLOWING

Sweet potato fries

Chopped house salad

Rocket, cherry tomato, bell peppers, cucumber, red onions

Spicy potato wedges, Herbed crème fraiche

Caesar salad, Baby gems, garlic croutons, white anchovies, parmesan cheese

Sea salted thick cut chips

Salad of rocket, balsamic dressing, parmesan shavings

Rosemary and garlic roasted Tater Tot potatoes

Afternoon TEA

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Children's Afternoon Tea

£10.95 per person

Sandwiches
Ham Tomato
Cheese Pickle
Jam
Chocolate Carnival Cookies
Mini Doughnut
Cocktail Sausages
A Glass of Squash

Traditional Afternoon Tea

£21.95 per person

Selection of Freshly Made Finger Sandwiches

Spinach and Parmesan Tart (v)

Milk Buttermilk Fruit and Plain Scones
with clotted cream and strawberry jam

Artisan Macaroons

Hampshire Fruit Cake
Sussex charmer cheese

Passion Fruit and Vanilla Shot Glass

Belgian Chocolate Orange Mousse

Choice of Teas

Herbal infusions or coffee Taylors of Harrogate English Breakfast, Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or Decaffeinated Ceylon or Prestigioso speciality coffee

Celebrations Tea

Sparkling Afternoon Tea

Served with a glass of Prosecco 125ml

£24.95 per person

Champagne Afternoon Tea

Served with a glass of Ayala Brut Champagne 125ml

£30.95 per person

Cream Tea

£12.00 per person

Milk Butterfruit or Plain Scones
with clotted cream and strawberry jam

Choice of Teas

Herbal infusions or coffee Taylors of Harrogate English Breakfast, Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or Decaffeinated Ceylon or Prestigioso speciality coffee

Gentleman's Afternoon Tea

£25.95 per person

Selection of Freshly Made Fish Finger Sandwiches
Spinach and Parmesan Tart (v)
Artisan Macaroons
Hampshire Fruiteake
with Sussex charmer cheese
Tomato Muffin
Sausage and Chutney Turnover
Belgian Chocolate Mousse
Pint of Thwaites Ale

ARRIVAL DRINK CHOICE FROM

Gin and Fever Tree Tonic
Hendricks
Whitney Neill or
House Mocktail

FOLLOWED BY

Selection of Freshly Made Finger Sandwiches
Spinach and Parmesan Tart (v)
Artisan Macaroons
Hampshire Fruit Cake
Sussex charmer cheese
Passion Fruit and Vanilla Shot Glass
Belgian Chocolate Orange Mousse
Pot of Earl Grey Tea

Afternoon G&T

£31.95 per person
Served daily from 2pm - 5pm

Food for Thought

V. J. Little Ps

Choices for younger guests.
Please select one dish from each course.

TO START

Soup as per grown ups menu or Heinz Tomato Soup with croutons

Melon

Fresh fruit sorbet (v)

MAINS

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (v)

Beefburger in a bun, fries and salad

DESSERTS

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad cream, yoghurt or ice cream

Nibbles and Appetisers

Choose from these tempting selections of nibbles or appetisers to enjoy with your reception drinks

NIBBLES

Joe and Seph's Savoury Cheddar Cheese

Gourmet Popcorn (v)

Artisan Olives (v)

Snaffling Pig Pork Scratchings

Root Vegetable Crisps (v)

Spicy Asian Rice Crackers (v)

Baked Parmesan Cheese Straws (v)

APPETISERS

Smoked salmon cream cheese and chive tart

Honey chicken teriyaki skewer

Crispy mango chilli prawns

Chilled gazpacho shot glass (v)

Crispy belly pork, hickory smoked BBQ sauce

Mini cone of chicken liver paté and cream cheese, garden herbs

Spinach gnocchi, red pepper salsa (v)

Goats cheese and cherry tomato crostini, basil pesto (v)

Yakitori pork, sesame, spring onions, Hoi Sin

Hoi sin sauce vegetable spring roll (v)

Crispy queenie scallop, lemon and herb mayonnaise

Soup, Intermediate, Dessert and Cheese

HOMEMADE SOUP SELECTION

Please feel free to ask if you have a personal favourite...

Country vegetable, spinach muffin (v)

Roasted vine tomato and basil, cheddar straws (v)

Leek, watercress and potato, cheese twist (v)

Woodland mushroom with white port, garlic dough ball (v)

Cream of cauliflower, savoury cheddar cheese muffin (v)

Classic Minestrone, garlic bread, parmesan cheese (v)

Carrot and coriander, crème fraîche, chive crostini (v)

Roasted parsnip, onion bhaji, curry oil (v)

INTERMEDIATE COURSES

Selection of sorbets served in a shot glass:

Lemon, mango, passion fruit, pink Champagne, raspberry

Or please ask for your own particular flavour

HOMEMADE SOUP SELECTION

Add your very own dessert and cheese table to your event.

Farmhouse Cheddar,

Blue and Brie with celery, grapes, crackers and biscuits

Baked vanilla cheesecake seasonal berries

Chocolate profiteroles toasted almonds

Passion fruit and vanilla or chocolate and praline shot glasses

Crostate - Lemon tart marcarpone cream

Raspberry and hazelnut meringues

Fresh fruit salad, berries and vanilla cream

House Accompaniments

Vegetarian Options

PLEASE SELECT ONE DISH FOR ALL VEGETARIAN GUESTS:

Baked Spinach and Ricotta Cannelloni
Garlic dough balls, rocket salad

Cauliflower, Leek and Blue Cheese Risotto
Spinach muffin

Penne Arrabiata
Cherry vine tomatoes, garlic, chilli, baby spinach, parmesan

Tarte Tatin of Goat's Cheese
Glazed shallots, baby spinach, beetroot chutney

Potato Gnocchi
Fricassee of wild mushrooms, herb and garlic flatbread

Filo Parcel of Spinach, Mascarpone and Roasted Vegetables
Spicy tomato sauce

Vegetable Korma Curry
Basmati rice, toasted naan, coriander and mint yoghurt

Five Bean Tagine
Slow cooked with spices, almonds, dried fruit, pearl cous cous

Chilli Sin Carne Spicy Vegetable Chilli
Rice, salsa, char-grilled tortilla

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House Vegetable Selection

PLEASE CHOOSE 2 OF THE FOLLOWING HOUSE VEGETABLES TO ACCOMPANY MENUS 3 AND 4:

Panache Mix
Fine beans, sugar snaps, baby carrots (family served to your table)
Cauliflower Cheese
Mixed Greens
Peas, mangetout, savoy cabbage, broccoli (family served to your table)
Honey Roasted Chantenay Carrots
Clapshot Mashed carrot and swede
Honey Roasted Root Vegetables (Carrot, swede and parsnip)
Carrots and Garden Peas (Family served to your table)

House Potato Selection

PLEASE CHOOSE 1 OF THE FOLLOWING POTATO DISHES TO ACCOMPANY MENUS 3 AND 4:

Parsley and Chive Buttered New Potatoes
(family served to your table)
Gratin Dauphinoise
Baked with garlic, cream and cheese
Creamy Mash
Duck Fat Roasted Potatoes
Rosemary and Garlic Roasted Tater Tots
Sea Salted Thick-Cut Chips (Family served to your table)

*Canapes, Nibbles &
Extra Touches*

CANAPES, NIBBLES AND EXTRA TOUCHES

Joe and Seph's Savoury Cheddar Cheese

Gourmet Popcorn (v)

Artisan Olives (v)

Snaffling Pig Pork Scratchings

Root Vegetable Crisps (v)

Spicy Asian Rice Crackers (v)

Baked Parmesan Cheese Straws (v)

BAR TOKENS

The perfect little extra to go with your favours. Each token allows your guest to one of the following - a measure of house spirit plus a draught mixer, a pint of draught beer or lager, a 175ml glass of house wine or a soft drink.

£45.00 per package
(10 tokens)

GIN STATION

Our Gin Butler is on hand to create the perfect Signature serve! The perfect add on to your drinks reception - Your guests can choose from a selection of our delicious gins, a range of tonics and then their choice of garnish to finish it off - We can create their ideal G&T!

£450.00 per package
(caters to approx. 60 guests)

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