

IMPORTANT:~ Please ask us to quote for your choice of menu. As a guideline, a three course menu with coffee for a lunch starts at approximately £24.00 including vat. For a Wedding, the price starts from approximately £33.00 including vat.

Please refer to our Terms (Prices, paragraph 2) for a more detailed explanation of this.

Starters

- [01] Pearls of Honeydew Melon and Black Seedless Grapes steeped in Mint Syrup ♣ℓΩ
- [02] Baked Goats Cheese topped with Apricot Chutney, served with a Tarragon Dressing ♣Ω
- [03] Crisp Tempura Salmon Parcels on warm Noodle & Black Bean Salad
- [04] Cauliflower and Potato Soup ♣ ~ 10 other soup varieties available, please ask.
- [05] Fan of Melon with Mango Puree, garnished with Seasonal Fruits and a Mint Sprig ♣ℓΩ
- [06] Home made Chicken Liver Pate, served with Home made Pickles and Toasted French Bread
- [07] Roast Asparagus with Parma Ham in a Puff Pastry Case with Hollandaise Sauce
- [08] Warm Salad of Crispy Duck with Oriental Leaves, Cucumber and Bamboo Shoots drizzled with a Rich Plum Dressing Ω
- [09] Terrine of Poached Chicken & Leeks, served with a Chervil Scented Sauce
- [10] Fresh Asparagus Spears, Crispy Smoked Bacon & Roasted Shallots with Sherry Vinegar Dressing & Parmesan Shavings ℓ
- [11] Anti Pasto of Prosciutto, Copa Ham and Salami, served with Marinated Vegetables and Olive & Sun Blushed Tomato bread
- [12] A Puff Pastry Boat filled with New Forest Mushrooms, in a Chardonnay and Cream sauce, served hot ♣
- [13] Baked Crostini topped with Figs, Prosciutto and Mozzarella
- [14] Salad of Scallops & Globe artichoke♣ℓΩ

Fish Course (or starter)

- [01] Sole Terrine wrapped in Smoked Salmon, served with Cucumber Salsa ℓΩ
- [02] Rosettes of Smoked Salmon with a Sweet Cucumber & Herb Salad, and Slices of Wholemeal Bread
- [03] Half a Fresh Lobster, topped with Gruyere and Grilled, served with a Green Salad dressed with Lime
- [04] Paupiette of Plaice and Salmon Mousse served on a Potato Rosti with a reduced Chardonnay and Chive Cream Sauce

Main Courses

main courses come with rolls & butter, a medley of market fresh vegetables & 1 potato choice.

- [01] Roast Sirloin of British Beef, served with Traditional Yorkshire Pudding and Home made Horseradish Sauce
- [02] A Trio of Homemade Sausages tied together with Leek Twine, served with Onion Gravy and Garlic Mash
- [03] Individual Goat's Cheese Ravioli on a Spinach Cake, served with Red Pepper Coulis ♣
- [04] Whole Shank of Lamb, roasted with Rosemary, served with a Redcurrant Sweetened Gravy ℓΩ
- [05] Seared Sirloin Parcel filled with Pancetta, Blue Cheese and Asparagus
- [06] Whole Roast Loin of Pork on the Bone served with Calvados Scented Jus and half a Baked Apple
- [07] Noisettes of Prime Dorset Lamb, served with Minted Pea Puree and Chargrilled Cherry Vine Tomatoes ℓ
- [08] Pan Fried Breast of Duck glazed with Honey and Ginger, served with a Honey Scented Sauce ℓΩ
- [09] Seared Salmon Steak served with a Watercress Butter Sauce and Puff Pastry Fleurons
- [10] Lasagne of Celeriac, Oyster Mushrooms, Thyme and Shallots with a Garlic & Tomato Sauce ♣ℓΩ
- [11] Supreme of Chicken Stuffed with Roasted Pepper & Basil, Baked in Crème Fraiche
- [12] Seared Beef Fillet topped with Woodland Mushrooms, finished with a rich Madeira Sauce ℓΩ
- [13] Baked Chicken Fillets in Filo Pastry, with Asparagus and Rosemary and a reduced White Wine Sauce
- [14] Whole Roast Saddle of Lamb with a sweet Apricot and Couscous Farci and Jus gravy
- [15] Half a Roast Guinea Fowl with Chestnut Stuffing and Red wine Jus Gravy
- [16] Baked Cous Gateaux with Apricots & Mint, served on a Flat Mushroom with Rosemary Sauce ♣
- [17] Chicken Breast stuffed with Mozzarella and Tomatoes, wrapped in Serrano Ham ℓΩ

Puddings

- [01] Traditional Tiramisu Trifle with Coffee and Amaretto Syrup♣
- [02] Apple Tarte Tatin with Clotted Cream♣
- [03] Warm Pear and Almond Tart with Apricot Puree and Whipped Cream ♣
- [04] Fresh Cream Profiterole Stack, served with Rum and Raisin Butter Sauce ♣
- [05] Blueberry and Frangipane Tart♣
- [06] White Chocolate Cheesecake with Praline and Caramel Sauce ♣
- [07] Raspberry Crème Brulee served with Iced Palmiers ♣
- [08] Strawberries and Cream, served in a Tuile Cage with Raspberry Puree ♣
- [09] Traditional Summer Pudding served with Double Cream ♣
- [10] Rich Chocolate Sponge Pudding with Brandy and Chocolate Ganache Sauce and Fresh Red Fruits ♣
- [11] Chilled Strawberry Soufflé with Rhubarb Compote ♣
- [12] Bread and Butter Pudding with Orange Crème Anglaise ♣
- [13] A Meringue Tower with Roasted Fruits, Vanilla Cream and Blackberry Puree ♣Ω
- [14] Blackforest Chocolate Roulade with fresh Whipped Cream ♣
- [15] Blackberry & Apple Crumble served in a Sweet Pastry Case with Vanilla Cream ♣
- [16] Glazed Lemon Tart with Sugar Dusted Fresh Raspberries and Cream ♣
- [17] White and Dark Chocolate Bavaois with Crème de Menthe Anglaise ♣Ω

Cheese Course

- [01] Mature Cheddar, Brie and Stilton served with crackers ♣
- [02] Applewood, Camembert and Dorset Blue Vinny served with Celery, Walnut Bread and Crackers ♣

Coffee Course

- [01] Fresh Coffee or Tea with After Dinner Mints
- [02] Fresh Coffee or Tea with Hand Made Petit Fours

♣ suitable for vegetarians Ω suitable for gluten free diets ℓ suitable for low carbohydrate diets