

# Function Menu

Choose 2 options from each course. Minimum of 20 people.

## Starters

### Curried sweet potato soup

Onion bhaji, sweet potato crisps (vg, gfi)

### Cream of onion soup

Old Winchester cheese toasts (v) (gfi option available)

### Roasted tomato and red pepper soup

Fresh basil, crusty bread (v) (gfi, vg option available)

### Sautéed woodland mushroom bruschetta

White wine, cream and garlic, toasted brioche and Old Winchester shavings  
(v) (gfi option available)

### Classic prawn cocktail

Gem lettuce, cocktail sauce, king prawn, lemon and brown bread (gfi option available)

### Crispy cauliflower bites

Sriracha mayo, spring onions, sesame seeds, red chilli, fresh lime and coriander (vg) (gfi)

### Chicken, apricot and pancetta terrine

Spiced tomato chutney, crispy bread wafers (gfi option available)

### Wild boar pate with plums

Tomato and onion chutney, pickled red onions and salted crisp breads (gfi option available)

### Chickpea shawarma croquettes

Houmous, tzatziki and micro coriander (vg)

## Mains

### Roast British topside of beef

Garlic and thyme roasted potatoes, glazed carrots, buttered savoy cabbage,  
homemade Yorkshire pudding and rich beef gravy (gfi option available)

### Slow-roasted lamb leg

Dauphinoise potato, buttered Savoy cabbage, roasted carrots and red wine jus (gfi)

### Slow-cooked pork belly

Caramelised apple purée, dauphinoise potatoes, rich red wine jus and buttered savoy cabbage (gfi)

### Seared fillet of chicken

Dijon, cream, capers and parsley, buttered cabbage, roasted carrots and sautéed new potatoes (gfi)

### Pan-fried fillet of salmon

King prawn skewer, grilled courgettes, potato galette, warm red pepper, tomato, mango and coriander salsa

### Pan-seared sea bass fillet

Crushed herby baby potatoes, Tenderstem broccoli, crispy pancetta, cherry tomatoes  
and beurre blanc sauce (gfi)

## Mains continued

### Beetroot and goat's cheese filo wellington

Glazed carrot and parsnip, Tenderstem broccoli, roasted new potatoes, balsamic and honey reduction (v)

### Wild mushroom, celeriac and spinach strudel

Roasted new potatoes, Tenderstem broccoli and roasted red pepper coulis (vg)

### Creamy vegetable Risotto

Asparagus, Tenderstem broccoli, leeks and peas, Old Winchester shavings and herb oil (v, gfi) (vg option available)

## Desserts

### Lemon pannacotta tart

Wild berry compote, Chantilly cream (v)

### Chocolate panettone bread and butter pudding

Warm vanilla custard (v)

### Warm chocolate brownie

Chocolate sauce, vanilla ice cream (v, gfi)

### Sticky toffee pudding

Fudge chunks, toffee sauce, New Forest vanilla ice cream (v)

### Selection of cheese (£2 supplement)

Chutney, celery, grapes, savoury biscuits (v) (gfi option available)

### Apple and cinnamon strudel

Warm vanilla custard (v)

### Espresso Eton mess

Mascarpone, Chantilly cream, crushed meringue, caramel sauce (v, gfi)

### Fruit salad

Fresh fruit pieces, orange juice, mango sorbet (vg, gfi)

### Trio of New Forest ice cream

Strawberry

Vanilla

Chocolate

If you have any food allergies or intolerances, please inform your Function coordinator prior to ordering who will happily guide you through your options. Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination, traces may be present.

All weights are approximate before cooking. Fish may contain small bones.

(v) Vegetarian | (vg) Vegan | (gfi) Gluten free ingredients All items are subject to availability.