



*Creators of delicious, mouth  
watering, restaurant quality  
dishes for any event*



## CANAPÉS

*Add a touch of style with our  
delicious canapés - an integral  
part to any party!*

A selection of Arancini solent crab and  
tarragon with Isle of Wight tomato  
dipping sauce

Seared forest peppered venison spring  
onion potato rosti tuna poppyseed and  
wasabi coriander and lime

Hot smoked mackerel horseradish  
creme fraiche

Truffle honey roasted fig crostini  
with gorgonzola

Mussel popcorn with saffron aioli

Roasted British beef with fresh  
horseradish, rocket and parmesan crisp

Baba Ganoush Beetroot ballini,  
pomegranate, golden beet and black  
sesame seeds crayfish and Isle of wight  
beef tomato carpaccio with basil

Cold smoked duck pancake with  
spring onion and soya dipping sauce  
Hampshire chorizo, smoked garlic  
and pea risotto spoon

Vegetable frittata with hummus  
and gremolta

Quails Egg nicoise with Alsford  
watercress mayonnaise

Artichoke hearts with porcini mousse  
and black olive

## BOWL FOOD

*Served as a main course, these mouth watering  
dishes wont fail to excite or delight!*

### THAI RED CURRY

Fresh Kaffir lime leaves,  
lemon grass and thai herbs

### SEAFOOD GUMBO

Solent fish and shellfish, rice,  
tomatoes and vegetables

### STEAK CHUCK CHILLI CON CARNE

nachos, jalapenos and guacamole

### COCONUT CHICKEN AND RICE NOODLES

Lime and crunchy almonds,  
ginger and traditional rice noodles

### 12 HOUR BEEF BRISKET, CHILI AND ORZO PASTA

Hampshire brisket, cooked for  
36 hours with fennel and chill

### RAGU OF PORK

sage, fennel and potato gnocchi

### LOBSTER MACARONI CHEESE

Native lobster, Italian macaroni  
rich cheese sauce

### VEGAN SINGAPORE STYLE NOODLES

Robust season vegetables,  
herbs and chilli

### CURRIED SWEET POTATO AND STICKY RICE

Slow roasted sweet potato.  
Smoked paprika, chill and lemon grass

### CRAYFISH CAVATELLI

Basil, Isle of Wight baby plum cherry  
tomatoes and paramasane

### FAJITA PEPPERS AND CAULIFLOWER RICE

Spiced peppers, salsa and  
curried cauliflower rice

### MOROCCAN PRAWN RICE BOWL

rosemary, garlic, orange, paprika,  
saffron and fennel

### HAMPSHIRE CHORIZO AND POTATO STEW

soda bread

### BLACK SESAME SEED TUNA AND VEGETABLE SPAGHETTI

Salsa Verdi

### CLASSIC BOUILLABAISSE ROULLIE AND CROUTONS

Normandy's classic fish stew  
with solent fish and shellfish

### FUTTUCINI ALFREDO

Parmesan cheese and English salted  
butter with garden parsley

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## SET MENU

*For any celebration or special  
occasion, choose our set menu.*

**SMOKED HAM HOCK TERRINE**  
apple jelly, crackling crumb, toasted  
sourdough and celeriac salad

**PAN FRIED SCALLOPS**  
curried cauliflower puree, parsnip  
bhaji, Peshwari raisins, micro  
coriander salad

**GOATS CURD WITH CARPACCIO OF  
CANDY BEETROOT**  
walnut, pistachio, chard

**PAN ROASTED TURBOT FILLET**  
Solent crab mash, asparagus, garden  
pea salad, chervil veloute

**NEW FOREST VENISON LOIN**  
wild mushroom croquette, jerusalem  
artichoke puree, redwine jus

**LEMON AND SPINACH FALAFEL**  
smoked tomato hummus and chickpea  
crackers, lime and chili salsa

**CREME FRAICHE PANNA COTTA**  
orange and mint sorbet

**CHILLED CHOCOLATE FONDANT**  
salted butterscotch sauce and vanilla  
toffee popcorn

**LOCAL HAMPSHIRE CHEESE**  
quince, grapes and millers biscuits

## SWEETS

*Crunchy and creamy, warm and  
gooey - our deserts make a perfect  
end to your meal*

**CHOCOLATE FONDANT WITH  
SALTED CARAMEL ICE CREAM**

**PINEAPPLE AND KIWI CARPACCIO,  
PASSION FRUIT AND COCONUT  
SORBET (vf)**

**RASPBERRY BAVAROIS, CREME  
PATISSIERE, DRIED RASPBERRY  
AND MARSHMALLOW SALAD**

**STRAWBERRY ETON MESS  
WITH HOMEMADE PISTACHIO  
MERINGUES AND LOCAL  
LYMINGTON STRAWBERRIES**

**JAMMIE DODGER AND WHITE  
CHOCOLATE BLONDIE WITH  
VANILLA CHANTILLY**

**STICKY TOFFEE PUDDING  
WITH BANANA CARAMEL  
AND CLOTTED CREAM**

**JAMAICAN SPICED RUM CAKE  
WITH BOOZY RAISINS AND  
ROASTED PEACH (vf)**

**RAW BANOFFEE PIE (VF)**

## AFTER HOURS

*Keep the party going with our  
after hours delicious pick-ups...*

Bacon sandwiches with  
heinz tomato ketchup

Fish finger and isle of wight beef  
tomato sandwiches

Hot dogs with chilli and cheese

Thick hand cut chips with  
dipping sauces

Spicy chicken wraps with  
avocado and rocket

Macaroni cheese, croquette,  
with tomato dipping sauce

Vegan Colombian Empanadas  
with salsa

Vegan Onion Bahji's with Mango  
chutney and lime pickle

Sole Goujons and  
tartar sauce



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## COCKTAILS

*Start or end your evening with one of our cocktails, or, drink them all night!*

### WHITLEY NEILL BLOOD ORANGE VODKA

Triple Sec with Lime Juice and Cranberry Juice Blood Orange Cosmo

### RASPBERRY AND CRANBERRY MOJITO

Bacardi, Raspberry Liqueur, Lime Juice, Mint and Cranberry

### LAVENDER THISTLE

Tanqueray gin, blueberry liqueur, lavender bitters and vanilla liqueur

### PEACHES AND PROSECCO

Sparkling. Aromatic. Tall. Aperol, wild peach liqueur, peach bitters, fresh mint and Prosecco

### ELDERFLOWER AND LYCHEE DAIQUIRI

Bacardi Carta Blanca rum, elderflower liqueur, elderflower syrup, lychee liqueur, lychee juice and lemon juice

### AMARETTO SOUR

Sweet. Citrus. Flavourful. Disaronno, bitters, lemon juice and egg white

### RHUBARB AND CUSTARD

Classic. Sweet. Bright. Rhubarb bitters, custard syrup, lemon juice, cranberry juice and apple juice

## WINE LIST

*Our wine list is a complement to our dishes...*

### WHITE

Seriti Sauvignon Blanc, Western Cape, South Africa

Cape Heights Chardonnay, Western Cape, South Africa

Mirabello Pinot Grigio, Veneto, Italy

False Bay 'Slow Ferment' Chenin Blanc, Stellenbosch, South Africa

Cline Cellars North Coast Viognier, California, U.S.A.

Macon-Charnay Reserve Personelle, Burgundy, France

### RED

Seriti Merlot, Central Valley, Chile

Cape Heights Shiraz, Western Cape,

South Africa Bellefontaine Malbec, Pays d'Oc, France

Fleurie La Reine de l'Arenite, Beaujolais, France

Reserva Rioja Vega del Rayo, Rioja, Sin

### ROSE

Burlesque Old Vine White Zinfandel, California, U.S.A.

Mirabello Pinot Grigio Rose, Veneto, Italy

Provence Rosé La Grande Corniche, Coteaux Varois-en-Provence, France

### SPARKLING

Lunetta Rose & Prosecco, Veneto, Italy 200ml

Lunetta Rose & Prosecco, Veneto, Italy 75cl