

STARTERS

- Chicken Livers Flamed in Brandy on a toasted Brioche*
Pan Seared, diver caught Scottish King Scallops with a minted pea puree
Whole grilled Sardines in a garlic & herb butter
Oven roasted Bratwurst with sauerkraut & potato salad
Terrine of Pheasant & Pistachio nuts with a sweet plum chutney
Warm Salad of Wood Pigeon & Bacon with dressed mixed leaves
Breaded Whitebait with a fresh tartare sauce
Whole fresh scampi tails pan fried in a white wine & lemon butter
Sauteed Lambs Kidneys on a dressed rocket salad
A terrine of Smoked Test Valley Trout & Smoked Salmon from Fjordling smokery
A smoked haddock kedgerree
Greek samosas stuffed with Spinach & feta served with a Tzatziki dip
A Normandy brioche of caramelised apples & melted Pont L'Eveque cheese

MAINS

- Peppered Monkfish tails with a sweet red pepper relish*
Whole Lemon Sole topped with Crème Fraiche, Cherry Tomatoes & Parmesan
Pan seared Skate wing with freshly made green pesto
Griddled Marlin steak on a bed of Linguine with a Nero Sauce
Pan fried Barracuda steak with Mediterranean vegetable confit
Oven Baked Whole Sea Bass stuffed with English Garden Herbs
Freshly caught Cornish Mackerel dressed with a wild mushroom sauce
Simply Grilled Torbay Sole Meuriniere
Filletts of Red Snapper with a Sun dried Tomato & Olive Tapenade
*Fillet of Barramundi marinated in Garlic, Honey,
Ginger & Soy served with wild rice & Shitake mushrooms*
Grilled Whole Turbot with wilted spinach & Hollandaise Sauce
Oven Baked Whole Sea Bass dressed with a Passion Fruit Beurre Blanc
Lambs Hearts filled with a sausage & sage stuffing served with a rich Madeira sauce
*Paprika dusted medallions of Pork fillet
with a tian of Roasted vegetables & mustard sauce*
Rack of Hursley Estate Lamb with crushed new potatoes & a mint & red wine jus
Filletts of Line Caught Scottish Cod simply grilled and served with a fresh Parsley Sauce
*Pan fried Duck breast layered with Won Ton pastry
served with spring onion & cucumber and a warm Plum Sauce*
Medallions of Pork fillet & Black Pudding served with an Armagnac & Cider sauce
Locally shot Partridge breast stuffed with a Game Confit and served with a Juniper Jus
Farm assured fresh Chicken breast stuffed with Brie & fresh herbs