

Queen's Platinum Jubilee

The White Horse

AMPFIELD

Jubilee Lunch, Sunday 5th June 2022

Isle of Wight tomato soup, granary bread, Netherend farm butter 6.95

Venison, green peppercorn & onion terrine, English piccalilli, granary thins 8.95

English Asparagus wrapped in Dorset air dried ham, poached Hampshire duck egg 8.95

Romsey Chalk steam smoked trout pâté, horseradish cream, granary thins 8.95

Severn & Wye smoked salmon, black pepper, lemon wedge, granary bread, Netherend Farm butter 8.95

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Roast 28 day matured sirloin of English beef, horseradish sauce 19.95

Roast rump of Welsh Lamb, freshly made mint sauce 19.95

Roast ½ Devon Creedy Carver free range chicken, sausage meat stuffing, bread sauce 17.95

Roast Dingley Dell Suffolk loin of Pork & crackling, freshly made apple sauce 17.95

Full pasty Gluten free & vegan Squash, spinach, mushrooms pie 14.95

All served with roast Maris Piper potatoes, freshly made Yorkshire pudding, pan gravy & a selection of seasonal vegetable with roast parsnips in Maple syrup & cauliflower cheese

Summer Isles Scottish fish & seafood stew with mussels, langoustine, crevettes, sea bass & salmon in a rich & warming lobster bisque 18.95

Steak & kidney pudding, seasonal vegetables, roasted Cornish new potatoes, jug of gravy 14.95

Pan fried Lemon sole, Alresford watercress sauce, English asparagus, Cornish new potatoes 17.95

Coronation chicken curry with Basmati rice, Mango chutney & poppadom 16.95

Dressed Cromer hand picked crab, Cornish new potatoes, dressed mixed salad 17.95

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Jubilee Lemon & Amaretti, Swiss roll trifle 7.95

Eton mess with English strawberries 7.95

Scottish Cranachan: raspberries, double cream flavoured with honey, whisky and toasted oatmeal 7.95

Caramelised English peaches with splash of King's Ginger liqueur & Cornish clotted cream 7.95

English cheeseboard: Wookey Hole Cheddar, Barkham Blue, Lyburn Old Winchester, Hampshire Tunworth crackers, celery & chutney 11.95