

Grand Café

Nye

Amuse Bouche

Romsey Water Cress & Green Pea Veloute, Smoked Ham Hock & Gruyere Cheese Beignet,
Olive Oil Bubbles

Starters

Hand Picked Limington Crab & Butter Poached Lobster Tail, Truffled Baby Leek, Wasabi
Sponge, Lemon Peel & Olive Oil Powder

Foie-Gras Parfait, Pickled Cauliflower, Cucumber & Shallotte Rings, Nasturtium Leaves, Red
Vein Sorrel, Crisp Flat Breads

Chilled isle of White Tomato Tart, Rosary Ash Goats Cheese, Black Olive Crumb, Pumpkin
Seeds, Winter Truffle Vinaigrette

Palate Refresher

Gin & Pink Grapefruit Sorbet

Mains

Pan Roast Fillet of Turbot & Seared Scallop, Potato Galette, Sautéed Greens, Toasted
Sesame, Wasabi Emulsion, Yuzu & Ginger Cracker

Fillet of Hampshire Beef Wellington, Anna Potato, Caramelized Cauliflower Puree, Confit
Shallots, Red Wine Jus

Local Farm Baby Vegetable Tart, Brown Onion Puree, Tempura Artichoke,
Edamame Beans, Burnt Leek Ash

Desert

Glazed Lemon Tart, Lemon Meringue Shards, Raspberry Coral Sponge,
Pistachio Crumb

Chocolate, Hazelnut & Caramel Delice, Dark Chocolate Macaroon,
Blackberry Popcorn

Selection of Cheeses From Hampshire & the Isle of White, Quince Jelly, Celery, Grapes &
Biscuits