

# WINCHESTER MENU

Fine dining at its best. Your unique dining experience is sophisticated, intimately personalised and crafted by our Head Chef.

- House Champagne reception
- Six canapés of your choice
- Five course dining menu including two of our Surprise Courses
- Half bottle of wine from our Winchester wine list
- Grande Marque Champagne toast
- Still and sparkling mineral water
- Speciality Teas & Nespresso coffee

## STARTERS

- Spiced ballotine of maize fed chicken with sweet potato gnocchi, choy sum, coconut, lime and soy
- Roast and confit quail with toasted corn purée, salsify, pearl barley and onion risotto, pancetta and maple popped corn
- Deep fried Dover sole with potato mousseline, mussels, brown shrimp, sea vegetables and parsley oil
- Torched mackerel fillet with pickled cucumber, baby beetroot, black garlic, crisp oyster, wasabi and rhubarb sauce
- Braised duck leg croustillant and tea smoked breast with barlotti bean cassoulet, black truffle and hon shimeji
- Charred lamb lollipop and minced kofta with rainbow chard, spiced aubergine, squash falafel, pomegranate and a tahini yoghurt sauce
- Beef shin and squid ink ravioli with butter poached langoustine, sea spinach, veal jus and tarragon beurre blanc
- Cured beef bresaola and burrata with figs, marinated strawberries, artichokes, candied pistachio, micro herbs and flowers

## MAINS

- Duo of guinea fowl with king oyster mushroom, silver skins, buttered greens, chestnut, duck fat potatoes and chervil café au lait
- Spiced loin of monkfish with cumin crusted scallops, tiger prawns, pousses d'epinard, samphire, sweetcorn and ginger, chili and coconut masala
- Pan roasted turbot with charred braised octopus, smoked cauliflower, pommes Anna, fennel marmalade, hazelnuts, Champagne and seaweed butter sauce and lovage oil
- Pan roasted duck crown and pithivier of leg with glazed shallot, baked golden beetroot, sweet potato fondant, creamed artichoke, radicchio and redcurrants
- Trio of pork loin, belly and cheek with potato and onion gratin, salt caramel apple purée, buttered leeks, baby carrots and spiced crackling
- Seared cannon, herb confit breast and braised faggot of lamb with a truffled leek and potato croquette, pea purée, Roscoff onions and lamb jus
- Slow roasted venison loin and braised suet pie with pumpkin and caraway purée, celeriac choucroute, pommes duchesse, kale and a rich wine & port sauce
- Dry aged sirloin of beef and ox cheek tortellini with smoked marrowbone and truffle butter, horseradish potato rösti and salsa verde