

WINCHESTER MENU

Fine Dining at its Best – Your Unique Four Course Dining Experience

- Three reception drinks and one mocktail from our Winchester Drinks Menu
- Six canapés of your choice
- Four course dining menu, to include one 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, Petit Fours

STARTERS

- Iberico pork, paprika crusted oyster, apple fennel salad, Manchego, walnuts
- Dover sole, potato mousseline, mussels, brown shrimp, sea vegetables, parsley oil
- Duck prosciutto, smoked duck croquette, burnt orange chutney, nectarine, toasted almond, black truffle, port vinaigrette
- Torched mackerel, smoked mackerel pâté, gooseberry, cucumber, horseradish granita
- Bresaola, Burrata, fig, marinated strawberries, candied pistachio
- Lobster and lemon risotto, broad beans, peas, paprika brown butter

MAINS

- Spiced monkfish, cumin crusted scallops, samphire, chilli and coconut masala
- Duck breast on the crown, duck leg pithivier, glazed shallot, golden beetroot, sweet potato fondant, creamed artichoke, radicchio, redcurrant
- Turbot, charred octopus, cauliflower purée, pommes Anna, fennel marmalade, hazelnuts, Champagne and seaweed butter sauce
- Trio of lamb – marinated loin, spiced shoulder, lamb shank pie, baby leeks, pickled turnips, lamb jus
- Trio of venison – pistachio crusted loin, braised roll, venison and black pudding sausage, truffled celeriac purée, celeriac fondant, Girolle mushrooms, plum jus
- Beef Wellington, goose and duck liver parfait, potato mousseline, celeriac purée, Savoy cabbage, black truffle jus