



T.A.S.T.E. dining company

Event catering for all occasions

Private Dining Menu

Why not start your evening with a selection of mouthwatering canapes? Please see our canapes page for suggestions

Please choose one choice from each course for all guests, with the exception of vegetarians / dietary requirements

Starters:

Tian of Tiger Prawns

avocado and tomato, mango and basil dressing, rocket salad

Goats Cheese Mousse (v)

textures of beetroot, heritage tomatoes, ciabatta olive oil crisp

Ham Hock Terrine

cider pickled vegetables, truffle aioli, toasted sourdough

Seared Scallops

pea puree and chorizo

Carpaccio of Beef

pickled asian salad, blue cheese bonbons, rocket, wasabi

Parma Ham

aubergine caponata, Old Winchester cheese

Smoked Haddock Fishcake

poached egg, chive beurre blanc

Smoked Salmon Cannelloni

whisky and horseradish, pickled cucumber and beetroots

Roasted Butternut Squash Veloute (v)

pesto and mozzarella tortellini

Plum Tomato and Basil Soup (v)

pesto croutons

Confit Tikka Chicken and Mango Roulade

onion bhaji, raita, coriander cress

Chargrilled Asparagus (v)

crispy poached hens egg, salsa verde

Main Courses:

Duo of Hampshire Lamb

Roasted rump, slow cooked shoulder, dauphinoise potato
seasonal greens and confit garlic, red wine jus

Breast of corn-fed Chicken

stuffed with wild mushrooms and pine nuts, fondant potato, tarragon sauce

Grilled fillet of Hake

red pepper, chorizo and borlotti bean cassoulet

Fillet of Hampshire Beef

triple cooked chips, roasted mushroom and tomato, bearnaise sauce

Breast of Duck

confit leg, fondant potato, spiced red cabbage, braised carrot, honey and ginger

New Forest Pork

crispy belly, black pudding croquette, spinach, molasses, cider jus

Sweetcorn Arancini (v)

sweetcorn puree, buffalo mozzarella, red pepper piperade, pea shoots

Fillet of Seabass

crab gnocchi, spinach, fine beans and olives, coriander yoghurt

Featherblade of Beef

slow cooked for 12 hours, parsnip dauphinoise, roasted root vegetables, celeriac puree
parsnip crisps, thyme jus

Roasted Vegetable Tart (v)

poached hens egg, hollandaise sauce, rocket salad

Sweet Potato Gnocchi (v)

wild mushrooms, tarragon cream, cherry tomatoes, parmesan crisp

Chicken Ballotine

confit garlic and herb mousse, crispy pancetta, boulangere potato, creamed leeks, red wine jus

Desserts:

Chocolate Marquis
vanilla ice cream

Vanilla Panna cotta
macerated strawberries, honeycomb

Sticky Toffee Pudding
salted caramel ice cream

Vanilla Crème Brulee
white chocolate and peanut butter cookie

Coconut Bavaois
chilli and passionfruit syrup, coconut tuille

Citrus Cheesecake
passionfruit jelly, raspberry coulis

Lemon Tart
berries and raspberry sorbet

Pear and Almond Frangipan Tart
honeycomb ice cream

Trio of Desserts
a selection of 3 mini desserts :
choose from – crème brulee, vanilla pannacotta, chocolate brownie, banoffee cheesecake,
vanilla and cinamon rice pudding, lemon posset,
ice cream or sorbet in a brandysnap basket

Selection of Hampshire Cheeses:

A selection of Hampshire's finest cheeses from Lyburn Farmhouse Cheeses, Isle of Wight Dairy,
Tunworth, Loosehanger
served with homemade chutney, crackers, grapes and celery