

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

Smoked Duck Breast

caramelised red onion chutney, cherry gel, hazelnuts

Tian of Tiger Prawns

avocado and tomato, mango & basil emulsion, rocket salad

Goats Cheese Mousse

ciabatta bruschetta, heritage tomato, balsamic red onion, baby basil, pesto

Ham Hock Terrine

cider pickled vegetables, piccalilly gel, toasted sourdough

Seared Scallops

black pudding bon-bon, cauliflower puree, chorizo crumb

Hampshire "Chalkstream" Hot-Smoked Trout

potato and watercress salad, cucumber, capers and crispy shallots

Parma Ham

aubergine caponata, Old Winchester cheese

Smoked Salmon "Cannelloni"

whiskey and horseradish, celeriac remoulade, beetroot & pickled cucumber

Asparagus

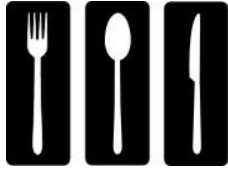
quails egg, sunblushed tomato, watercress, parmesan crisp

Spiced Sweetcorn Soup

cumin oil, crispy shallots

Confit Chicken and Mango Terrine

onion bhaji, raita, crispy chicken skin, coriander cress



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Main Courses

Duo of Hampshire Lamb

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

Grilled Fillet of Hake

red pepper, chorizo and bean cassoulet

Pan Fried Duck Breast

confit leg croquette, braised red cabbage, roasted carrot, honey and ginger

Fillet of Hampshire Beef **

triple cooked chips, roasted tomato and flat mushroom, watercress & shallot salad
bearnaise sauce

Chicken Ballotine

wild mushroom and truffle mousse, fondant potato, creamed leeks, mustard sauce

Hampshire Beef Wellington **

dauphinoise potato, fine green beans, butternut squash puree, port jus

New Forest Pork

crispy belly, black pudding croquette, tenderloin, spinach, glazed carrots, cider jus

Fillet of Seabass

crab gnocchi, fine beans & olives, coriander yogurt

Featherblade of Beef

slow cooked for 12 hours, boulengere potato, roasted root vegetables, celeriac puree, parsnip
crisps red wine jus

Butternut Squash, Goats Cheese & Sage Pithivier (v)

butternut squash, goats cheese & sage in a puff pastry parcel, tomato & basil compote

Sweet Potato Gnocchi (v)

wild mushrooms, tarragon cream, cherry tomatoes, parmesan crisp

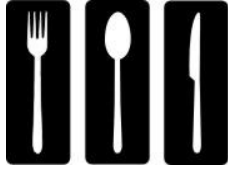
Split Pea Dahl (v)

cauliflower beignet, grilled baby courgette, crispy shallots, piccante salsa

Pea and Parmesan Arancini (v)

pea puree, peashoot rocket and parmesan salad

***supplement will apply on these dishes*



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Desserts

Iced Honeycomb and Amaretto Parfait
salted caramel, honeycomb, popping candy

Vanilla Creme Brulee
white chocolate and peanut butter cookie

Raspberry Mille-Feuille
chantilly cream, freeze-dried raspberry, raspberry gel

Coconut Bavarios
chilli and passionfruit syrup, coconut tuile

Egg Custard Tart
raspberry sorbet, fresh berries

Vanilla Pannacotta
macerated strawberries, honeycomb

Sticky Toffee Pudding
salted caramel sauce, vanilla ice cream

Citrus Cheesecake
passionfruit jelly, berries

Dark Chocolate Brownie
salted caramel, chocolate popping candy, baileys chantilly cream

Lemon Posset
blueberries, granola

Trio of Desserts
a selection of 3 mini desserts

Selection of Hampshire Cheeses

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