



# 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 & basil emulsion, rocket salad

### Goats Cheese Mousse

beetroot, heirloom tomato, olive oil ciabatta crisp

### 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

### Char-grilled Asparagus

crispy poached hens egg, salsa verde

### Spiced Sweetcorn Soup

cumin oil, crispy shallots

### Confit Chicken and Mango Terrine

onion bhaji, raita, crispy chicken skin, coriander cress

## 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

### Beef Wellington

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

### 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, dauphinoise potato, roasted root vegetables, celeriac puree, parsnip crisps red wine jus

### 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

## 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  
caramelised white chocolate soil, milk sorbet

Lemon Posset  
blueberries, cinnamon 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.