

# 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, toasted 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 shallots

### Parma Ham

aubergine caponata, Old Winchester cheese

### Smoked Salmon "Cannelloni"

whiskey and horseradish, celeriac remoulade, beetroot & pickled cucumber

### Asparagus

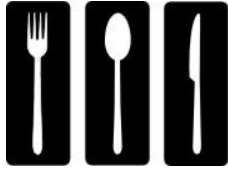
quails egg, sunblushed tomato, watercress, parmesan crisp

### 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, boulangere 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, spinach, glazed carrots, cider jus

### Fillet of Seabass

crab gnocchi, fine beans & olives, coriander yogurt

### Featherblade of Beef

slow cooked for 12 hours, boulangere 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

### Grilled Lemon & Herb Polenta (v)

char-grilled baby vegetables, tomato basil sauce, rocket & Old Winchester cheese

### Butternut Squash & Chickpea Tagine (v)

herb cous-cous, flatbreads and Sharmoula

*\*\*supplement will apply on these dishes*



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## Desserts

Iced Honeycomb and Amaretto Parfait  
salted caramel, honeycomb

Vanilla Creme Brulee  
white chocolate shortbread

Raspberry Mille-Feuille  
chantilly cream, 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, baileys chantilly cream

Lemon Posset  
mango & passionfruit

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  
Served with homemade chutney, crackers and accompaniments