

## RESTAURANT MENU

Prepared in Hampshire by  
THE CREATIVE CATERING COMPANY

Steamed English asparagus  
*with lemon oil, dill mayonnaise, Maldon salt, cracked pepper*

Hampshire smoked trout  
*with Sally Clarke's bread, lemon*

Refreshing, chilled Alresford watercress soup

Beetroot & thyme tatin  
*with Ribblesdale artisan cheese, toasted hazelnuts,  
minature leaves, basil oil*

Flaky pastry tart of crab, prawn, crème fraiche, dill  
*avruga caviar, slow roast cherry tomatoes, marinated courgette strips*

Charcuterie platter

*Serrano ham, bresaola, saucisson, best buffalo mozzarella,  
caperberries, olives, marinated artichokes*

Corn fed chicken supreme,  
*oven-baked butternut risotto, roasted red onion, red wine jus  
with crisp bacon, green beans*

Half a cold lobster

*warm buttered new potatoes, mayonnaise,  
fresh lemon-marinated courgette salad*

Creamy Kerala style white fish & prawn masala  
*red peppers, courgettes, spring onions, cardamom rice, crisp noodles*

Pan-roasted pork fillet

*with smoked paprika, garlic, thyme, confit potato  
green peppers, creamed leeks, crisp sage*

Chargrilled fillet of beef

*fine ratatouille, dauphinoise potato, green beans,  
slow roast vine tomatoes, red wine sauce*

Porcini, oyster mushroom, parmesan, truffle oil lasagne  
*baby leaf spinach, creamy sauce of white wine, shallot, wild thyme*



Square strawberry frangipane tart with clotted cream  
Lemon pot with raspberries and lavender shortbreads  
Mango, vanilla cheesecake with passion fruit drizzle  
Strawberries with white chocolate & red berry sauces

TRIO of PUDDINGS

Elderflower panacotta with a little violet  
Black cherry & kirsch brownie with a chocolate turritella  
Lemon meringue pie

Cheese plate