

# THE ELVETHAM

#### HAMPSHIRE

## **ELVETHAM PRIVATE DINING**

£32.95 (Three courses) Please select one dish from each course and the same will be served to all guests.

#### STARTERS

Elvetham prawn cocktail, saffron croute Smoked trout, Russian salad, lemon verbena Bresaola, charred sourdough, horseradish salsa Salad of Morcilla sausage, pancetta & confit tomato Ham hock terrine, piccalilli Grilled mackerel, tomato & black olive salsa Confit duck ballotine, saffron pear Roast squash salad, toasted pine nuts, basil compôte (v) Crottin of goat's cheese, celeriac & apple remoulade (v) Courgette, pear & rosemary tart, white balsamic (v)

### MAINS

Gigot of lamb, gratin potatoes, sprouting broccoli Slow cooked rump of beef, herb dumpling, café au lait sauce Pan fried hake, crushed new potatoes, wilted greens Seared duck breast, spiced red cabbage Chargrilled fillet of beef, roasted squash, tomato & basil Seared bream, pak choi, sweet chilli sauce Pavé of salmon, tomato beurre blanc Chargrilled chicken, chorizo & chickpeas Slow cooked pork belly, black pudding mash, charred apple Risotto verde, parmesan crisp (v) Tagliatelle creamy Dolcelatte, smoked garlic & lemon (v) Tagine of roasted vegetables, spiced fregola (v)

**SORBET** (supplement £3.95) Champagne or sharp lemon

#### PUDDINGS

Dark chocolate tart, praline cream Rice pudding, plum compote Coconut panna cotta, mango salsa Eton mess, crisp meringue, honeycomb Sticky toffee pudding, caramelised sauce, date compote Strawberry cheesecake, pistachio crumb Pear & almond tart, vanilla custard Chocolate & cherry gâteaux, vanilla mascarpone Key lime pie, citrus salsa Vanilla set custard, poached fruit

#### CHEESE

A selection of locally sourced & French cheese water biscuits & seasonal chutney (Supplement of £5.95 as a fourth course)

Cheese board of locally sourced & French cheese, water biscuits & seasonal chutney (Supplement of £45.00 - Serves 8 to 10 people)

Tea or coffee with petit fours