

Bramshaw Menu

Butternut Squash and Sage Jalousie, Winter Greens, Walnut Dressing (GF, DF, V)
Cream of Cauliflower Velouté, Curry Oil, Coriander (GF, V, VE)
Chicken Liver Parfait, Cumberland Sauce, Cinnamon Toasted Brioche (GF)
Smoked Chicken Breast, Celeriac Remoulade, Wholegrain Mustard Emulsion
(DF)

Slow Cooked Duck Leg, Braised Red Cabbage, Vanilla Mash Potatoes, Orange,
and Cardamom Jus (GF, DF)

Roast Breast of Guinea Fowl, Crushed Carrot and Swede, Pomme Anna, New
Forest Mushroom Cream Sauce (GF)

Baked Fillet of Bream, Fondant Potato, Braised Baby Onion and Pancetta, Red
Wine and Lobster Jus (GF)

Mushroom and Squash Sri Lankan Coconut Curry, Basmati Rice, Asian Green
Salad (V, VE, GF, DF)

Poached Apple, Vanilla Mascarpone, Granola (GF)

Chocolate Crème Brûlée, Cinnamon Spiced Shortbread (GF)

Hazelnut Praline Parfait, Mulled Wine Spiced Plums and Syrup (GF)

Warm blackberry Bakewell Tart, Tonka Bean Anglaise, Blackberry Syrup





Wilverley Menu

Pressed Ham Hock, Stock Pot Carrot and Parsley Terrine, Ciabatta Croutons,
Piccalilli Dressing (DF)

Solent Caught Crab and Smoked Salmon "Cannelloni", Pink Peppercorn
Mayonnaise, Baby Watercress Salad (GF)

Dorset Blue Vinny Panna Cotta, Poached Pear Salad, Caramelised Walnuts, Red
Chard (GF, V)

Cream of Butternut Squash Soup, Lemongrass, Coconut Milk and Lime Leaf, Chili
Oil (GF, DF, V, VE)

7 Hour Braised Charolaise Blade of Beef, Caramelised Onion and Potato Galette,
Roast Root Vegetables, Rioja Sauce (GF, DF)

Roast Loin of Monkfish Tail, Pink Peppercorn and Dill Crumb, Braised Red
Cabbage, Garlic Dauphinoise Potatoes, Shellfish Jus (GF)

Baked Breast of Corn Fed Chicken, Sage and Parmesan Crust, Fondant Potato,
Creamed Savoy Cabbage, Bay Leaf Jus (GF)

Roast Pumpkin and Sage Pappardelle, Wilted Rocket Leaves, Walnut Pesto (GF, DF,
V, VE)

Warm Treacle Sponge, Orange Crème Anglaise

Limoncello Poached Pear, Pistachio Biscotti, Clotted Cream Ice Cream (GF, DF)

Chocolate Torte, Passion Fruit Curd

English Cheese and Biscuits (GF)





Lodge Restaurant & Bar Shareer Menu

For parties of 12 - 40 guests

Starter

Charcuterie Board

Selection of Cured Meats & Cheeses

Bread, Dips & Olive Oil

Pickles & In Season Vegetables

Sharing Boards Between Two

Braised Shoulder of Lamb

Whole Baked Seabream

Chargrilled Vegetable Risotto

Served with a selection of Seasonal Side Dishes & Salad

Sides

Truffle & Parmesan Fries | Creamed Mash | Skin on Fries | Seasonal
Vegetables | Mixed Leaf Salad

Dessert

Chefs Selection of Desserts

Artisan Cheese Boards, Breads, Crackers & Chutney



Hot Fork Buffet Menu

Choose 1 Starter to be served plated

- Smoked Plum Tomato Soup, Basil Pesto Crouton (G.F no crouton) Ham Hock Rilette, Apple Gel, Parma Ham Crisp (G.F)
- Chicken and Apricot Terrine, Braised Shallot, Watercress (G.F) Queen Green Olive, Basil & Cherry Tomato Salad, Balsamic
- Gin Cured Trout, Pickled Cucumber, Citrus Dressing (G.F)

Choose 3 Main dishes to include a Vegetarian Option

- Moroccan Beef Tagine (G.F) Sautéed Chicken Breast, Ratatouille (G.F)
- Confit Duck Leg & Red Wine Sauce (G.F) Braised Lamb Shank and Rosemary Jus (G.F)
- Beef Bourgeon (G.F) Roast Fillet of Cod, Champagne Sauce (G.F)
- Fillet of Bream, Pak Choi, Thai Curry Sauce Chickpea Tagine (G.F)

Choose 1 dish to be served on the buffet

- Gratin Dauphinoise, Hasselback. Potatoes, Saffron Fondants, Braised Rice (G.F)

Your Accompaniments of the buffet

- Selection of Seasonal Vegetables (G.F) Israeli Cous Cous
- Pesto Pasta Salad Selection of Homemade Breads
- Cucumber & Mint Salad

Choose 1 Dessert to be plated

- Fruit Platter (G.F) Salted Caramel Cheesecake
- Passionfruit Meringue Tart Selection of Cheese and Biscuits (GF)
- Chocolate Torte, Lime Creme Fraiche



Additional Menus

Canapes - Please choose a selection of 3.

Nduja Arancini	Ham Hock Croquettes
Gruyere Goujeres	Smoked Duck and Mango Chutney (G.F)
Smoked Salmon & Pesto Tart	Crispy Pork Belly
Goats Cheese Parfait, Red Onion	Tempura Prawns and Sweet Chili Sauce
Roquito Pepper & Feta Bruschetta	Chicken Liver Parfait and Red Onion Confit (G.F)

Bowl Food Menu - Please choose a selection of 4.

Celeriac Velouté, Truffle Mascarpone	Thai Green Vegetable Curry, Rice
Beef Blade, Smoked Mash, Jus	Sausage Rolls
Grilled Trout, Bok Choi, Soy and Ginger Dressing	Beef and Mushroom Stroganoff, Rice
Thai Green Chicken Curry, Jasmine Rice	Blue Cheese, Walnut and Apple Salad
Greek Salad	Tomato and Mascarpone Risotto, Confit Garlic Oil
Mac 'n' Cheese with Smoked Bacon	Cottage Pie
Smoked Mackerel, Watercress Salad,	Beef Bourguignon
Toasted Pine Nuts	Pork Belly, Red Cabbage, Wholegrain Mash,
Fish Pie	Anise Jus

Finger Buffet

Selection of Sandwiches and Wraps	Mini Beef Burger Sliders
Chilli & Ginger Prawn Kebabs	Onion Bhaji's, Coriander & Lime Yoghurt
Quiche Lorraine	Sausage Rolls
Goats Cheese & Red Onion Tart	Vegetable & Halloumi Kebab



Additional Menus

Two Course Barbeque

*Minimum of 60 required. Lesser numbers will be cooked
in our Kitchen*

Hampshire Minute Steak (G.F)
Cumberland Sausages
Spiced Butterfly Chicken Breast (G.F)
Chili and Lime Prawns (G.F)
Vegetable Kebabs (G.F)
Selection of Homemade Breads
Hot Jacket Potato (G.F)
Pasta Salad / Coleslaw (G.F)
Mixed Leaf Salad (G.F)
Tomato Mozzarella and Basil Salad (G.F)
Fruit Platter (G.F)
Cheese Board Lemon Posset (G.F)
Chocolate Tart

Two Course Hog Roast

Minimum of 60 required

Whole Roasted Wessex Free Range Pig (G.F)
Selection of Homemade Breads
Hot Jacket Potato (G.F)
Pasta Salad Coleslaw (G.F)
Mixed Leaf Salad (G.F)
Tomato Mozzarella and Basil Salad (G.F)
Cheese Board Lemon
Tart Chocolate Mousse (G.F)
Fruit Platter (G.F)

Ploughman's Buffet

Selection of Local Cheeses (G.F)
Honey and Mustard Glazed Ham (G.F)
Pork Pies
Selection of Homemade Breads
Celery and Apples (G.F)
Pickles and Chutneys (G.F) Coleslaw (G.F)

Additional Courses

Nibbles Crisps, Nuts & Olives
Selection of English & French Cheeses Served
with traditional garnish

Giant Cheese Board Buffet

Big Whole Cheeses with French Bread, Cheese
Biscuits, Chutneys and Fresh Fruit

Bacon Butties

With Chips in Cones Egg for Vegetarians
(G.F)

Charcuterie Boards

Selection of cured meats and cheeses, bread
sticks and accompaniments

Afternoon Tea Menu

Selection of Finger Sandwiches Selection of
Cakes & Pastries Scones, Clotted Cream and
Jam Birchall Tea or Coffee

