



## Bramshaw Menu

Cream of Isle of Wight Tomato Soup, Basil Pesto, Brioche Croutons (GF, DF, V)

Local Asparagus & Pea Salad, Smoked Chicken, White Balsamic (GF, V, VE)  
Goats Cheese Parfait, Toasted Walnut Bread, Radish & Herb Salad (GF)  
Beetroot & Blueberry Cured Salmon, Mizuna & Herb Salad, Lemon Dressing (DF)

Roast Breast of Corn Fed Chicken, Chargrilled Mediterranean Vegetables, Pomme Anna, Basil Jus (GF, DF)

7 Hour Braised Rolled Lamb Shoulder, Sage Fondant, Spring Greens, White Truffle Sauce (GF)

Pan Roasted Seabass, Saffron Mash Potato, Minted Broad Beans & Peas, Crayfish Jus

Pea & Asparagus Risotto, Ash Goats Cheese, Pea Shoots, Mint Oil (GF, V, VE)

Iced Vanilla Parfait, Summer Berry Minestrone, Lemon Shortbread (GF)

Pineapple Carpaccio, Coconut Sorbet, Crispy Coconut & Coriander (GF)

Warm Chocolate Tart, Pistachio Crumb, Griottine Cherries (GF)

Rhubarb Clafoutis, Clotted Cream, Stem Ginger Syrup





## Wilverley Menu

Chicken Liver Parfait, Isle of Wight Tomato Chutney, Ciabatta Croutons (GF)  
Cream of White Onion & Parmesan Veloute, Tarragon Pesto, Brioche  
Croutons (GF, V, VE)

Gravadlax of Scottish Salmon, Fennel & Lemon Salad, Mizuna and Shallot  
(GF, DF)

Heirloom New Forest Tomatoes, Rosary Ash Log Goats Cheese, Pea Shoots,  
Aged Balsamic (V, DF)

Roast Breast of Chicken, Celeriac & Potato Dauphinoise, Creamed  
Chanterelle Mushrooms, Baby Spinach & Pearl Onions, Sage Jus  
(GF, DF)

Mustard & Herb Crust Rump of Lamb, Green Pesto Dauphinoise, Panache of  
Green Vegetables, Mint Jus (GF)

Herb Roasted Loin of Cod, Fondant Potatoes, Ratatouille of Summer  
Vegetables, Black Olive Tapenade, Basil Oil (GF)

Crisp Fried Gnocchi, Glazed Ash Goats Cheese, Red Pepper Puree, Onion Jam  
(V, VE, GF, DF)

New Forest Strawberry Parfait, Elderflower Sable, Crumb, Meringue (GF)  
Poached Peach, Raspberry Sorbet, Thyme Syrup (GF, DF)  
White Chocolate Set Cream, in Season Berries, Almond Tuille (GF)  
Selection of Cheese & 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 Rillettes, 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





**BALMER LAWN**

HOTEL & SPA



## 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

