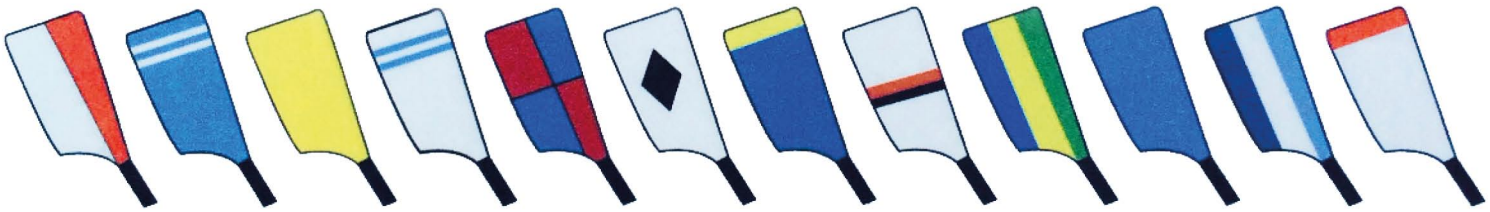
Hants & Dorset Presentation Evening

10th November 2018 at The Novotel Southampton



Menu

TO START

Salmon Terrine & beetroot Gravadlax, Lilliput capers & dressed little gem lettuce (GF)

Tomato & Fresh Basil Soup (DF & GF available)

Quinoa, Squash, Beetroot, Isle of White Blue Cheese & Walnut on dressed baby leaves (V, VG, DF,GF)

TO ENJOY

Chicken Lollipop & Roasted fillet
Red cabbage, fondant potato & broccoli florets
Rich meat pan jus (GF & DF available)

Braised British Beef
Dauphinoise Potatoes, Roasted Carrots & Parsnips, Broccoli Florets (GF & DF available)

Vegetable Moroccan Tagine
Fragrant Couscous & preserved lemon (VG, GF, DF)

TO INDULGE

Trio of Desserts:
Chocolate Mousse, Profiterolle, Caramel Terrine

Passion Fruit & Mango Cheesecake (GF, V)

British Cheese Platter
Figs Chutney, Grapes and Hand Made Crackers

GF: Gluten free, V: Vegetarian, VG: Vegan, DF: Dairy free