ST ANNE’S FEB – MAY

Scallops, nduja, curried squash puree.
(v) Roast cauliflower, red pepper butter beans, curried squash puree.
  Wine – Wide River Chenin Blanc
  or
  Wine – Running Duck Chenin Blanc
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Pan seared beef rump, sherry jus, mojo verde potatoes, sprouting.
(v) Aubergine & pinenut tart, mojo verde potatoes, sprouting.
  Wine – Las Rocas Merlot
  or
  Wine – Chateau Malbat
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Crema catalana, fennel shortbread.
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Set gouda custard, ham hock & gherkin bruschetta.
(v) Set gouda custard, mooli & gherkin bruschetta.
  Wine – Canapi Grillo
  or
  Wine – De Bortoli, The Accomplice Chardonnay
~
Roast chicken breast, cider jus, celeriac remoulade stuffed hispy cabbage, straw potatoes.
(v) Membrillo & Oxford blue quiche, celeriac remoulade stuffed hispy cabbage, straw potatoes.
  Wine – Amanti Sangiovese
  or
  Wine – Roxan Montepulciano d’Abruzzo
~
Poached pear frangipane
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(v) Feta & olive sponge, cream cheese frosting, pickled & crispy onion.
  Wine – Las Rocas Sauvignon Blanc
  or
  Wine – Honu Sauvignon Blanc
~
Poached Hampshire chalk steam trout, squid ink risotto, nettle sauce, saffron oil.
(v) Lentil stuffed savoy cabbage, charcoal risotto, nettle sauce, saffron oil.
  Wine – Bella Modella ‘La Farfalla’ Pinot Grigio IGT
  or
  Wine – Picpoul de Pinet, Domaine St. Louis
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Compressed rhubarb, rhubarb coulis, vanilla labneh, lemon thyme marshmallow, hazelnut.
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King prawn, pickled watermelon & avocado taco.
(v) Seitan, pickled watermelon & avocado taco.

Wine – Wide River Chenin Blanc
or
Wine – Marquis de Ghoulaine Val de Loire Sauvignon

Chargrilled pork rib eye, rojo mole sauce, braised black beans, pan fried baby corn.
(v) Fried green pepper stuffed with cheese & salsa, braised black beans, pan fried baby corn.

Wine – Las Rocas Merlot
or
Wine – La Zensa Nero d’Avola

Cumin, chilli & lime brownie, dehydrated pineapple, cinnamon cream

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(v) Courgette soup, stuffed courgette flower.

Wine – Canapi Grillo
or
Wine – De Bortoli, The Accomplice Chardonnay

Brined venison flank steak, date labneh, giant couscous, pickled red cabbage, babaganoush.
(v) Marinated aubergine steak, date labneh, giant couscous, pickled red cabbage, babaganoush.

Wine – Casa Santiago Cabernet Sauvignon
or
Wine – La Zensa Primitivo

Apricot & almond tart

Nduja – an Italian meat similar in taste to Spanish chorizo.

Mojo verde – a coriander based salsa from the Canary islands

Celeriac remoulade – thin strips of celeriac mixed with crème fraiche and mustard. Similar to a coleslaw

Hispy cabbage – a variety of pointed cabbage, pale green in colour and not too strong in flavour

Membrillo – quince paste

Labneh – strained greek yogurt. In this menu mixed with either vanilla or a date puree for different dishes

Rojo mole – a red pepper and tomato based Mexican sauce

Babaganoush – a middle eastern spiced aubergine puree, often used alongside hummus as a dip

The organiser to select one starter, one main course, one vegetarian main course and one dessert from the above options.

Dietary options are available only to those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts.

There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, your help is requested: please consult the Duty Hall Supervisor.

PLEASE NOTE OUR WINE SUPPLIER UPDATES THEIR WINE LISTS IN MARCH THEREFORE SOME OF THE WINES LISTED ABOVE MAY BE SUBSTITUTED NEARER THE TIME.