



## Best of Hampshire Dining Event

Wednesday 10 July 2024

### Amuse bouche of Leek and Wild Garlic soup (M)

*"Wild garlic picked from the gardens of Tylney Hall"*



### Trout tartar, asparagus, poached Copper Marran hen egg (M, E, Su)

hollandaise, lardo, pea mousse

*"This trout is from the Chalk Stream Farms, reared in the river Test & the river Itchen"*



### Breast of Corn-fed Chicken (M, Su, Ce)

rosemary parmentiere, leek, caramelised onion, honey glazed carrot, creamed jus

*"Sourced from Hampshire & the home counties, our beautiful English poultry birds are known for their richness and tender flavour"*



### Mango Sorbet

mango sorbet with mango and chilli salsa

*"Judes is widely accepted as a premium purveyor of ice creams and sorbets, based in Winchester. The inventor of the ice cream named the business after his loving wife, Jude"*



### Tunworth Cheese, (M, G, Su)

quince puree, compressed celery, grapes, Artisan cheese biscuits

*"Produced by the Hampshire Cheese company, just 6 miles from the hotel, this award-winning English camembert with its rich, creamy and nutty flavour is one of our Executive Chef's personal favourites."*

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans  
Su - sulphur dioxide & sulphites Vg - vegan V - vegetarian \*can be adapted to gluten free