



HAMPSHIRE AND
ISLE OF WIGHT
AIR AMBULANCE

Wings of Hope Charity Dinner

22nd November 2025

First Course

Wine Pairing: Domain Road, Pinot Gris, New Zealand

Smoked and Poached Faroe Island Salmon Rillettes (F, M, Su)

whipped pea mousse, smoked caviar, fennel and carrot puree, sorrel

or

Poached Heritage Duck Egg (M, E, Su)

sauté foraged mushrooms, black truffle hollandaise, pickled shallot, grated Rachel cheese

Main Course

Wine Pairing: Vergelegen, Cabernet Sauvignon, South Africa

Duo of Estate Shot Venison (M, Su, Ce)

loin and confit haunch, balsamic beetroot, creamed potato, crushed root vegetable, raspberry jus

or

Cauliflower 'Steak' (PB, Su)

caper and shallot emulsion, crushed beetroot and potato, spinach

Dessert

Wine Pairing: Michel Chapoutier, Banyuls

Dark Chocolate and Honey Marquise (M, E, G, So, Su)

Black Forest garnish, Chantilly, cherry

or

Vegan Chocolate Torte (PB, So, Su, G)

gold-dusted blackberries

Coffee and Petit Fours

Wine Flight Pairings available at £30.00 per person

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.
If you are affected by 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/*V dish adapted *can be adapted to gluten free