



HAMPSHIRE AND  
ISLE OF WIGHT  
AIR AMBULANCE

# *Wings of Hope Charity Lunch*

22<sup>nd</sup> November 2025

## *First Course*

*Wine Pairing: Domain Road, Pinot Gris, New Zealand*

**Smoked and Poached Faroe Island Salmon Rillette** (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