

This is where we really get creative, cooking for as few as 6 people in your own home or event venue. We will produce a menu that is truly just for you, taking inspiration from your favourites making your occasion unforgettable.

Private dining includes

Tailored three course menu written just for you

Personal chef

Fully trained waiting staff to serve your meal

All cutlery and crockery

Table Linen and glassware can be arranged, Please ask for a quote

WILD GARLIC
CATERING

Starters

Marbled Confit Cornfed Chicken, Leek and Wild Mushroom Terrine

Spiced Pears and Pea Puree

Heritage Beetroot, Tomato & Baby Mozzarella

Watercress Pesto & Toasted Pine Nuts

Grilled Halloumi

Summer Vegetables, Lemon Infused Oil and Basil

Smoked Haddock & Corn Chowder

Chive Oil, Fresh Bread

Potted Slow Cooked Ham Hock

Parsley Mayonnaise, Sourdough Toast, Pea Salad and Pickled Balsamic Onions

Salt Baked Celeriac

Pickled Apple, White Beans, Chives, Truffle Oil, Focaccia Crisps

Oaked Smoked Scottish Salmon

Caper and Parsley Dressing, Brown Bread and Micro Leaves

Golden Beetroot

Asparagus, Whipped Vegan Feta, Olive Crumb

Smoked Chicken Ballantine

Shallot, Potato, Edamame Bean & Chorizo Salad, Lemon and Smoked Paprika Mayonnaise

Liquorice, Beetroot & Soy Cured Salmon

Kohlrabi and Fennel Slaw, Apple Yuzu Crème Fraiche

Baked Old Winchester Cheese Tart

Poached Hens Egg and Chervil Hollandaise

Tiger Prawn and Mango Skewers

Roasted Coriander Bulger Wheat, Spring Onions & Harissa Dressing

Main Courses

Ras el Hanout Lamb Shoulder

Charred Vegetables, Spiced Potatoes, Yoghurt, Chimichurri, Lamb Jus

Roast Sirloin of New Forest Beef

Pressed Dauphinoise, Buttered Fine Beans, Roasted Carrots Wild Mushroom Jus
(Ribeye £5.00, Fillet £10.00 supplement per person)

Grilled Salmon Fillet

Griddled Potatoes, Samphire, Tomato, Ginger and Garlic Ragu

Duo of Lamb

Rack of English Lamb, Lamb Shank Croquette, Boulangère Potatoes, Roasted Root Vegetables, Tomato and Basil Jus (£5 supplement per person)

Vegan Mushroom Ravioli

Charred Pumpkin, Roasted Red Pepper, Baby Capers, Vegan Cream Cheese

Cider Braised Pork Belly

Red Cabbage, Apple and Cider Chutney, Potato Gratin, Spring Greens, Crackling & Cider Jus

Sweet Potato, Red Pepper, Chickpea & Pumpkin Tagine

Toasted Bulger Wheat, Flat Bread, Coriander Yoghurt

Roast Cutlet of Pork

Bubble and Squeak, Charred Leeks, Red Chard, Caramelised Onion Roasting Juices

Spiced Lentil Dahl

Crispy Falafel, Cumin Glazed Carrots, Greens, Flat Bread

Poached Lobster Tail

Warm Potato Salad, Baby Fennel and Carrots, Tarragon and Lemon Hollandaise (Supplement will apply at market price)

Seared Seabass

Potato Terrine, Wilted Leeks, Baby Fennel, Pernod Velouté

Butter Roasted Chicken Supreme

Pancetta, Fondant Potato, Fine Beans, Roasted Squash Puree, Charred Onion Jus

Slow Roasted Harissa Aubergine

Caramelised Red Onion, Pomegranate Molasses, Roasted Pearl Barley, Mint Feta and Zatar

Desserts

Chocolate and Hazelnut Mousse

Strawberry compote, Roasted Hazelnuts, Torched Marshmallow

Glazed Lemon Tart

Raspberry Puree, Raspberry Chantilly

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Bean Ice Cream, Candied Nuts

Baked Vanilla New York Cheesecake

Strawberries, White Chocolate Coated Honeycomb

Light Lemon Posset

Rhubarb Compote, Meringue Pieces

Classic Treacle Tart

Clotted Cream, Marmalade Sauce

Vanilla Crème Brule

Shortbread Biscuit, Blueberry Jam

Raspberry Mousse

Grilled Peach, Almond Crumble, Bramble Puree

Pear & Almond Tart

Clotted Cream, Pear and Vanilla Puree

Almond Milk Pannacotta

Almond Biscuit, Roasted Peaches, Raspberry Gel

WILD GARLIC
CATERING