

Classic Menu

You may choose from: two starters, three main courses
(including vegetarian option) and two desserts

Starters

Curried sweet potato soup

Onion bhaji and sweet potato crisps (vg, gfi)

Leek and potato soup

Chive cream and crusty bread (v) (gfi, vg option available)

Sauteed woodland mushroom bruschetta

White wine, cream, garlic, a toasted brioche and Old Winchester shavings
(v) (gfi option available)

Classic prawn cocktail

Gem lettuce, cocktail sauce, king prawn, lemon and brown bread (gfi option available)

Crispy cauliflower bites

Sriracha mayo, spring onions, sesame seeds, red chilli, fresh lime and coriander (vg) (gfi)

Wild boar pate with plums

Tomato and onion chutney, pickled red onions and salted crisp breads (gfi option available)

Mains

Roast British topside of beef

Garlic and thyme roasted potatoes, glazed carrots, buttered savoy cabbage,
homemade Yorkshire pudding and a rich beef gravy (gfi option available)

Slow-cooked pork belly

Caramelised apple purée, dauphinoise potatoes, rich red wine jus and buttered savoy cabbage (gfi)

Seared fillet of chicken

Dijon mustard, cream, capers, parsley, buttered cabbage, roasted carrots and sauteed new potatoes (gfi)

Pan-seared sea bass fillet

Crushed herby baby potatoes, Tenderstem broccoli, crispy pancetta,
cherry tomatoes and a beurre blanc sauce (gfi)

Beetroot and goats cheese filo wellington

Glazed carrot and parsnip, Tenderstem broccoli, roasted new potatoes, balsamic and honey reduction (v)

Butternut squash and sage risotto

Roasted butternut pieces with toasted pine nuts and herb oil (vg) (gfi)

Desserts

Lemon pannacotta tart

Wild berry compote and Chantilly cream (v)

Rhubarb crumble

Warm vanilla custard (v)

Warm chocolate brownie

Chocolate sauce and vanilla ice cream (v) (gfi)

Sticky toffee pudding

Fudge chunks, toffee sauce and New Forest vanilla ice cream (v)

Fruit salad

Fresh fruit pieces, orange juice and mango sorbet (vg) (gfi)

Trio of New Forest ice cream

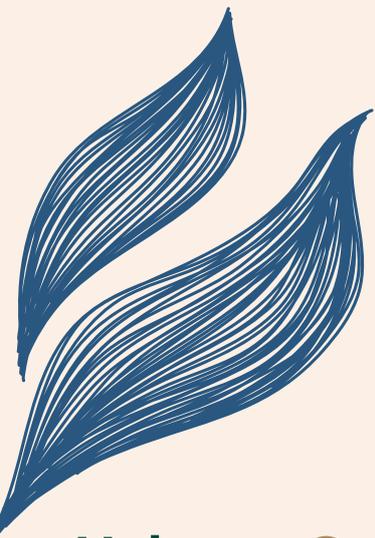
Strawberry / Vanilla / Chocolate

Freshly brewed coffee

Two courses – £28.95 per person

Three courses – £32.95 per person

Including a bread basket

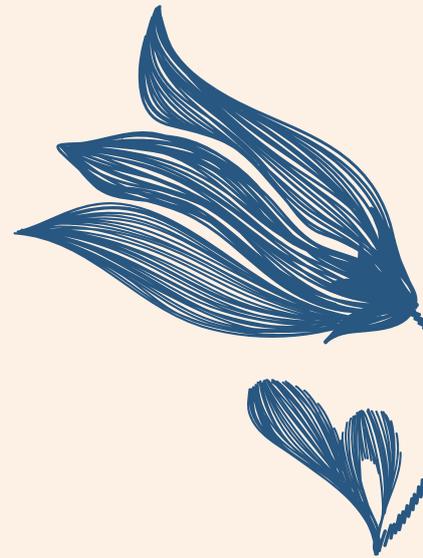




HoburneGolf

Crane Valley • Bulbury Woods • Hurtmore

Classic Menu



**SAFE TO
TRADE**TM

If you have any food allergies or intolerances, please inform your Function coordinator prior to ordering who will happily guide you through your options. Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination, traces may be present. All weights are approximate before cooking. Fish may contain small bones.