

Signature Menu

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

Starters

Cream of onion soup

Old Winchester cheese toasts (v) (gfi option available)

Roasted tomato and red pepper soup

Fresh basil and crusty bread (v) (gfi, vg option available)

Chicken, apricot and pancetta terrine

Spiced tomato chutney and crispy bread wafers (gfi option available)

Hot smoked Chalkstream trout pâté

Pickled cucumber, smoked salmon rosette and toasted brioche (gfi option available)

Chickpea shawarma croquettes

Houmous, tzatziki and micro coriander (vg)

Tomato and mozzarella salad

Red onion, fresh basil, extra virgin olive oil and a balsamic glaze (v) (gfi)

Mains

Slow-roasted lamb leg

Dauphinoise potato, buttered savoy cabbage, roasted carrots and a red wine jus (gfi)

Classic braised duck leg

Sautéed green beans, braised red cabbage, Lyonnaise potatoes
and an orange sauce (gfi)

Pan fried fillet of salmon

King prawn skewer, grilled courgettes, potato galette, warm red pepper, tomato,
mango and coriander salsa

Chicken wrapped with serrano ham

Creamy goats cheese, roasted peppers, chorizo, a sherry jus, garlic green beans
and sauteed new potatoes (gfi)

Wild mushroom, celeriac and spinach strudel

Roasted new potatoes, Tenderstem broccoli and a roasted red pepper coulis (vg)

Creamy vegetable Risotto

Asparagus, Tenderstem, leeks, peas, Old Winchester shavings and a herb oil (v, gfi) (vg option available)

Desserts

Homemade lemon posset

Red berry compote and shortbread biscuits (v)

A selection of cheese

Chutney, celery, grapes and savoury biscuits (v) (gfi option available)

Chocolate panettone bread and butter pudding

Served with warm vanilla custard (v)

Espresso Eton mess

Mascapone, Chantilly cream, crushed meringue and caramel sauce (v, gfi)

Apple and cinnamon strudel

Warm vanilla custard (v)

Fruit salad

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

Freshly brewed coffee

Two courses – £37.95 per person

Three courses – £42.95 per person

Including a bread basket

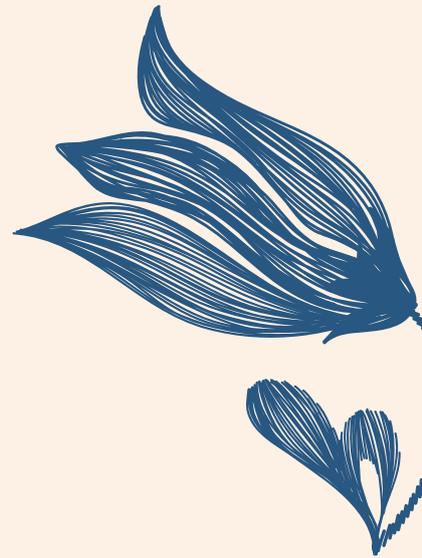




HoburneGolf

Crane Valley • Bulbury Woods • Hurtmore

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**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.