



Menu Selector

Starters

Homemade soup served with sourdough bread and butter (v) (gfi option available)

choose one from:

Roast pepper, tomato, and basil
Parsnip, apple and thyme
Thai sweet pot and coconut
Carrot and coriander
Sweet potato and butternut
Creamy mushroom and thyme
French onion
Leek and potato
Moroccan harira soup

Chicken and smoked ham hock terrine (gfi option available)

broad bean, pea and bacon salad – salted bread wafers

smoked mackerel pate (gfi option available)

Pickled cucumber – dill sour cream – toasted sourdough

Pan fried Woodland mushrooms on toasted sourdough (gfi option available)

truffle hollandaise – old Winchester shavings

Smooth Chicken liver and mushroom pate (gfi option available)

spiced tomato and onion chutney – salted crisp breads

Classic prawn cocktail (gfi option available)

succulent prawns on crisp lettuce – our own seafood sauce – brown bread and butter

Melon, Serrano ham and rocket salad (gfi)

drizzled with citrus olive oil

Crispy cauliflower bites (v) (vg) (gfi)

sriracha mayo – spring onions – sesame seeds – fresh lime and coriander

Wild boar pate (gfi option available)

gooseberry and coriander chutney – pickled red onions – salted crisp breads

Chickpea Shawarma and Cauliflower Bhaji Croquettes (v)

mango chutney dip – Kachumber salad

Pea Mint Croquettes (v)

cucumber salad – raita dip – pea shoots

(v) Vegetarian | (gfi) Gluten free ingredients

All items are subject to availability



Crane Valley
HOBURNE GOLF

Menu Selector

Mains

Braised beef steak with button mushrooms, pearl onions, pancetta and fresh thyme (gfi)
dauphinoise potato – garden peas – green bean – leek medley

Roast British topside of beef with homemade Yorkshire pudding (gfi option available)
herb roasted potatoes – swede mash – roasted carrot – maple glazed parsnip – buttered Savoy cabbage, homemade gravy

Slow roasted pork belly (gfi)
maple glazed root vegetables – seasonal greens – creamy mash potatoes – cider gravy

Roast loin of pork with crackling and sage and onion stuffing (gfi option available)
herb roasted potatoes swede mash – roasted carrots – maple glazed parsnip – buttered Savoy cabbage, homemade gravy

Roast chicken with sage and onion stuffing and pig in blanket (gfi option available)
thyme roasted potatoes – seasonal vegetable medley – chicken gravy

Pan fried chicken breast Chasseur style (gfi)
button mushroom – onion – tarragon – white wine – thyme roasted potatoes

buttered Kale / tenderstem broccoli

Chicken breast wrapped in bacon (gfi)
potato puree – savoy cabbage and leek medley – honey roasted carrot – creamy white wine and leek sauce

Pan fried fillet of salmon and king prawns
Moroccan style couscous – grilled courgettes – red pepper tomato and basil salsa – sour cream

Pan seared fillet of seabass
red pepper, tomato and chorizo bean stew – gnocchi – tenderstem broccoli

Smoked salmon, prawn, fennel and pea risotto (gfi)
Winchester shavings – basil oil – pea shoots

Beef and red wine ravioli
wilted spinach – wild mushrooms – red wine jus – old Winchester – parsley crumble

Pumpkin tortellini (v)
roasted butternut squash – sage infused cream sauce – Winchester shavings

Crisp baked gnocchi with roasted Mediterranean vegetables (v) (vegan option available)
tomato and basil sauce – melted mozzarella

Allergies

If you have any food allergies or intolerances, please inform your server 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.

(v) Vegetarian | (gfi) Gluten free ingredients

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Desserts

Homemade apple and rhubarb crumble (v)
warm vanilla custard

Basque style cheesecake (v)
salted caramel ice cream – toffee sauce

Warm chocolate brownie (gfi)
chocolate sauce – vanilla ice cream

Homemade lemon posset (v)
berry compot – shortbread biscuits

Fresh fruit salad (suitable for vegans) (vg) (gfi)
vegan vanilla ice cream

Chocolate fudge cake (v)
fresh cream – chocolate sauce

A trio of new forest ice cream (v)
(chocolate – strawberry – vanilla)

Warm apple pie (v) (gfi)
New Forest vanilla ice cream (vegan option available)

Selection of British cheese (v)
tomato and onion chutney – celery – grapes – savoury biscuits

Sticky toffee pudding (v)
warm vanilla custard

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