

# THE GARDEN

## EVENTS

6 COURSE TASTE TESTING MENUS  
A PREVIEW FOR THE FEAST TO COME

### COMFORT - £80pp

Rosary goats cheese mousse - salt  
baked heritage beetroot - candied  
walnuts

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Caprese salad - marinated heirloom  
tomato - buffalo mozzarella - basil  
pesto - aged balsamic reduction

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Seafood orecchiette - oak smoked  
salmon - seared tiger prawns -  
spinach - white wine cream sauce

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Deconstructed beef bourguignon -  
braised root vegetables - chestnut  
mushroom - whipped potato - crispy  
kale

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Apple tarte tatin - vanilla bean ice  
cream - whisky caramel

Classic Italian Tiramisu - crystalised  
white chocolate

### BOTANICA - £75pp

Crispy IOW cauliflower florets -  
confit garlic aioli - pomegranate -  
fresh mint

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Avocado & mango ceviche - red  
chilli - lime zest - fresh coriander

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Caramelised miso glazed eggplant  
- sticky sesame & soy rice - charred  
baby leeks - crispy cavolo nero

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Charred leek & white bean  
cassoulet - chilli & avocado  
dressing - freshly baked baguette

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Caramelised peaches - honeycomb  
- rum soaked raisins - blackcurrant  
sorbet

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Spiced apple & IOW rhubarb  
crumble - vanilla bean ice cream

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### 6 COURSE TASTE TESTING MENUS

#### PRESTIGIOUS - £100pp

Confit free range chicken leg -  
romesco sauce - marinated  
artichoke heart - crispy sowbelly -  
black olive ash - smoked garlic -  
botanic herbs  
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Cured chalk stream trout - IOW  
mermaid pink gin - lemon & crème  
fraiche ice cream - boltardy  
beetroot gel - trout roe  
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Creedy carver duck breast - confit  
potato - burnt roscoff onion puree -  
flambe parsnips - cavolo nero crisp  
- black cherry reduction  
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New forest wild mushroom  
wellington - IOW garlic - white  
truffle & potato puree - spinach -  
braised shallot - chives - medjool  
date reduction  
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Set belgian white chocolate custard  
- roasted white chocolate -  
raspberry sorbet - honeycomb  
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Roasted pistachio butter parfait -  
blood orange gel - tempered white  
chocolate

#### SEASONAL - £80pp

Poached duck egg - grilled  
asparagus - crispy bacon - petit  
pois - rock samphire - bearnaise  
sauce  
-  
IOW Lamb rump - pink roasted -  
gratin of heritage potatoes - petit  
pois - port reduction - crispy kale  
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Pan fried stone bass - IOW new  
potatoes - nettle & wild garlic puree  
- fennel & white wine sauce  
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Caramelised shallot & IOW blue  
cheese tart - puff pastry - toasted  
almonds - fresh chives  
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Strawberries & cream mille feuille -  
caramelised puff pastry - whipped  
Bridlesford farm cream - freshly  
picked strawberries  
-  
Selection of Isle of Wight cheese -  
handmade crackers - locally  
sourced fruits & homemade onion  
chutney