

THE GARDEN

EVENTS

THREE COURSE MEAL - COMFORT
£50 PER PERSON

Classic comforts with a personal touch

FRENCH

Starters

Chicken liver & madeira
parfait - toasted French
baguette - pickled shallot

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Cream of Roscoff onion soup
- croustade au fromage

Mains

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

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Butter poached chicken supreme
- ratatouille - confit of heirloom
vegetables - zucchini - aubergine -
bell peppers - tomato fondue

Dessert

Apple tarte tatin - vanilla bean
ice cream - whisky caramel

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Belgian milk chocolate éclair -
whipped vanilla bean cream -
fresh mint & raspberries

ITALIAN

Starters

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

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Sautéed wild mushroom
bruschetta - white truffle oil - aged
pecorino romano - toasted pine
nuts

Mains

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

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Pork belly porchetta - garden
herbs - smoked garlic butter -
roasted kofmann potatoes -
Italian style slaw

Dessert

Classic Italian Tiramisu -
crystallised white chocolate

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Caramelised peaches -
amaretti biscuit - honeycomb -
rum soaked raisins

ENGLISH

Starters

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

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King prawn cocktail - seafood
emulsion - crispy gem lettuce -
spring onion - fresh lemon &
dill

Mains

Potted cottage pie - confit
garlic & bone marrow mashed
potato - caramelised chantenay
carrots

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Crispy green fritter - sowbelly -
asparagus - poached duck egg -
stoneground mustard mornay
sauce

Dessert

Eton mess - lemon verbena
meringue - whipped vanilla
bean cream - toasted pistachio

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Sticky date pudding - sea salted
caramel - clotted cream

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EVENTS

THREE-COURSE MEAL - SEASONAL & SUSTAINABLE

£60 PER PERSON

Flavours that celebrate the season

Starters

Poached duck egg - grilled
asparagus - crispy bacon - petit
pois - rock samphire - bearnaise
sauce
-
Diced local heritage tomato tartare -
whipped Briddlesford farm goats
cheese - Botanical elderflower &
sea salt marinade
-
Caramelised shallot & IOW blue
cheese tart - puff pastry - toasted
almonds - fresh chives
-
Ventnor bay white crab meat -
shaved fennel - torched grapefruit -
pink pickled onion - Botanical flower
garnish
-
Isle of Wight garlic & asparagus
soup - Botanic sourdough focaccia
- Briddlesford butter

Mains

IOW Lamb rump - pink roasted -
gratin of heritage potatoes - petit
pois - port reduction - crispy kale
-
Pan fried stone bass - IOW new
potatoes - nettle & wild garlic puree
- fennel & white wine sauce
-
Slow braised IOW beef brisket -
celeriac & potato puree - honey
braised heritage carrots - red wine
gravy - cavolo crisp
-
Smoked seafood risotto - oak
smoked salmon - tiger prawn -
haddock - petit pois - spinach
-
Woodland mushroom risotto -
marinated artichoke - white truffle
oil - aged pecorino romano

Desserts

Strawberries & cream mille feuille -
caramelised puff pastry - whipped
Briddlesford farm cream - freshly
picked strawberries
-
Spiced apple & IOW rhubarb
crumble - IOW vanilla bean ice
cream
-
Lavender infused panna cotta -
locally sourced blackberry compote
- crystalised white chocolate
-
Salted caramel & island ale sticky
toffee pudding - Briddleford farm
clotted cream
-
Selection of Isle of Wight cheese -
handmade crackers - locally
sourced fruits & homemade onion
chutney

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EVENTS

THREE-COURSE MEAL - PRESTIGIOUS

£70 PER PERSON

A celebration of the finest ingredients

Starters

Mains

Desserts

Cured chalk stream trout - IOW
mermaid pink gin - lemon &
crème fraiche ice cream -
boltardy beetroot gel - trout roe

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Mille feuille of rosary goats cheese
mousse - shaved black truffle -
rosemary - toasted hazelnuts -
roscoff onion jam - aged fig
vinegarette

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Confit free range chicken leg -
romesco sauce - marinated
artichoke heart - crispy sowbelly -
black olive ash - smoked garlic -
botanic herbs

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Hand dived Orkney scallops -
osetra caviar - charred corn - bacon
dust - pickled shallot -lemon
vinegar - champagne cream

Pink roasted IOW lamb fillet -
whipped confit garlic & potato puree
- braised heritage carrots - honey -
kale crisp - port reduction

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Butter poached Cornish halibut -
zucchini lattice - Morecambe Bay
brown shrimp - jersey royals -
edamame beans - garden peas -
freshly picked sea herb - beurre
blanc

(£5 surcharge)

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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

Set belgian white chocolate
custard - roasted white chocolate -
raspberry sorbet - honeycomb
-

Miso caramel tart - whipped
Bridlesford farm cream - vanilla
bean - pistachio sugar
-

Roasted pistachio butter parfait -
blood orange gel - tempered white
chocolate

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Tonka bean infused chocolate
fudge brownie - black cherry
preserve - black cherry sorbet -
meringue shards

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Strawberry & champagne jelly -
floral elderflower infused cream -
champagne spheres - macerated
strawberry tartare

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EVENTS

THREE-COURSE MEAL - BOTANICA

£55 PER PERSON

The art of plant-based indulgence

Starters

Vegan sushi Rolls - cucumber -
avocado - spring onion - julienned
carrots - pickled radish - soy sauce
wasabi

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

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Avocado & mango ceviche - red
chilli - lime zest - fresh coriander
Crispy zucchini noodles - white
truffle oil - vegan parmesan - fresh
chives

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Salt baked beetroot carpaccio -
toasted cashew nuts - micro greens
- aged balsamic reduction

Mains

Salt baked celeriac - caramelised
parsnip puree - parsnip crisps -
golden raisins - medjool date
reduction - toasted almonds

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Moroccan Tagine - chickpeas -
apricots - root vegetables - raisins -
jewelled couscous

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

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

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Wild mushroom risotto - white
truffle oil - marinated artichoke
heart - toasted pine nuts

Desserts

Port poached williams pear - lemon
sponge - raspberry sorbet - toasted
pistachio

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Spiced apple & IOW rhubarb
crumble - vanilla bean ice cream

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Caramelised peaches - honeycomb
- rum soaked raisins - blackcurrant
sorbet

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Sea salted dark chocolate torte -
candied hazelnuts caramel ice
cream

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Aquafaba based meringue -
coconut whipped cream - summer
berry compote - fresh mint