

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