

EVENT MENU

**BAXTER
STOREY**

Charge inclusive of:

Arrival reception drink

Water carafes infused with lemon and lime

Three course dinner

After dinner coffee, boathouse bakery chocolates

Arrival Drink

Choice of:

Glass of Prosecco (Rosé/Brut)

Bottled beer

Sparkling cranberry with lemonade or Elderflower Fizz

STARTERS

Pressed Hampshire hog, grain mustard, parsley,
sunbeam watercress emulsion, pink pickled onions

Roasted butternut squash and chilli soup, cheddar croutes

Candied golden and ruby beetroot, torched feta, rocket, pomegranate

MAINS

Chicken supreme, truffle buttered potatoes, savoy cabbage,
leeks, crispy pancetta, red wine jus

Locally caught, herb crusted cod, crushed citrus potatoes,
lemon butter sauce, samphire

Herb crusted portobello mushrooms, crushed citrus potatoes,
green beans, sauce vierge

DESSERTS

Lemon mousse with mojito strawberries, vanilla shortbread

Steamed chocolate and banana sponge pudding, butterscotch glaze and custard

Almond and apricot tart, amaretto cream, sour cherry compote

OFFICER MENU



STARTERS

Spiced carrot and parsnip soup, chilli oil, sourdough

Duck croquette, plum and hoisin dipping sauce, pickled cucumber

Portsmouth Fort gin cured beetroot salmon, horseradish cream, caper berries, watercress

MAINS

Roasted Wicks Farm pork belly, sage and onion potato cake, spiced apple chutney, wilted spinach, cider jus

Seared salmon, curry spiced new potatoes, mango, red onion, coriander sambal

Gnocchi Verde, garlic and truffle sauce, wild mushrooms, roasted butternut squash

DESSERTS

Warm almond and sour cherry bakewell with smashed raspberries, amaretti cream

Milk chocolate cappuccino mousse, hazelnut biscotti, chocolate curls

Lemon parfait, white chocolate shortbread, lime and mint gel

CAPTAIN MENU

STARTERS

Pressed chicken thigh, coronation mayo, apricot, almond, coriander

Potted crab, lime infused chilli butter, avocado puree, melba toast

Cherry tomato tart tatin, whipped goats cheese mousse

MAINS

Pan seared fillet of hake crushed new potatoes, buttered sea vegetables, sauce vierge

Roast rump of lamb, butter fondant potato, minted lamb bon bons, celeriac puree with red wine jus

Ricotta and spinach ravioli in a sage butter sauce, hazelnuts, crispy sage crust and shavings of aged parmesan with roasted cherry vine tomatoes

DESSERTS

Buttermilk panna cotta, blueberry compote with Portsmouth Fort gin, white chocolate pistachio bark

Porn star martini trifle, passionfruit sponge, prosecco jelly, vanilla cremeux

Warm Belgian chocolate fondant, clotted cream, hazelnut tuile

ADMIRAL MENU



MENU A

MAINS

Poached salmon with lemon and chives
Roasted cherry tomato, goats' cheese and basil pesto tartlets
Marinated tandoori chicken skewer, mint yoghurt

SALADS

Courgette spaghetti with watercress pesto
Mozzarella and tomato summer salad
Giant couscous, fresh summer herbs, roasted red onion and peppers
Crispy smashed new potatoes, garlic butter and dill

SOMETHING SWEET

Summer berry and lime jelly pots, topped with clotted cream
Chilled watermelon platter
Boathouse bakery assorted mini cookies

REFRESHMENTS

Elderflower cordial served with cucumber slices and mint
Sparkling blackcurrant and apple

COLD LUNCH BUFFET

MENU B

MAINS

Chalk stream trout and watercress tartlets
Pressed focaccia, zucchini, mozzarella, roasted pepper and red pesto
Thyme and orange carved roast turkey

SALADS

Watercress and potato salad, citrus and maple dressing
Mediterranean summer salad with peppers, tomatoes, olives and capers
Ginger and honey glazed butternut squash with sesame seeds, chilli and spring onion
Caesar salad with parmesan shavings and garlic croutons

SOMETHING SWEET

Charred pineapple and vanilla platter
Lemon posset with raspberry compote
Boathouse bakery assorted shortbread selection

REFRESHMENTS

Sparkling lime and lemongrass
Pineapple juice spritz

COLD LUNCH BUFFET



MAINS

Tandoori chicken and chickpea dhansak
Roasted cauliflower and potato jalfrezi

Coconut and spinach tarka dhal
Lemongrass basmati rice

Red and white onion bhaji
Garlic and coriander naan
Pickled kachumber salad

Dips: Sweet chilli jam, mango chutney, mint raita

SOMETHING SWEET

Choice of

Cappuccino chocolate pot, whipped cream, and chocolate shavings
Coconut Panna Cotta, blueberry Portsmouth Fort Gin compote, thyme shortbread

HOT FORK BUFFET

MAINS

Cumberland sausage wrapped in bacon, creamy mustard mash with a red wine jus, crispy shallots

Truffled macaroni cheese with pancetta lardons

Beef stroganoff, wild mushrooms, crisp rosti cake, kale crisp

Marinated pulled pork, sage and onion stuffing, Parmenter potatoes, apple gel

Roasted cauliflower, aubergine and red lentil curry, white basmati rice

Creamy polenta fries, fresh tomato chilli jam, kale crisp

Orzo pasta with butternut squash and sage

Rice Noodles with shiitake mushrooms, red pepper, Pak choi and shiso cress

DESSERT

Seasonal berry trifle with chocolate shavings

Key lime pie mousse

Mulled berry and apple crumble, served with Madagascan vanilla custard

Buttermilk and honey panna cotta with a sparkling jelly

BOWL FOOD MENU

All tasting menus are bespoke and priced on consultation

A selection of homemade breads and butter



Jerusalem artichoke, Madagascan vanilla risotto

South coast gurnard, spiced squash, lime leaf, coconut, pickled onion

Salt aged duck, Brazil nut gnocchi, kohlrabi, jasmine tea infused golden raisins, honey and timut pepper sauce



Chocolate crumble, coffee mousse and chocolate ganache with meringue and grapefruit

Homemade Wine gums and truffles with coffee

SAMPLE TASTING MENU

