

Banqueting Lunch Menus

We ask groups of 11 and over to select a set menu comprising of one starter, one main and one dessert. This choice will be served to the entire table. We will, of course, cater for anyone with special dietary requirements.

2 Course Set Lunch Menu – £30.00 (Included within the Day Delegate & 24 Hour Rate)

3 Course Set Lunch Menu - £6.00 Supplement per person

All our food, bar drinks and wines are priced inclusive of 10% service charge, every penny of which is shared amongst the team. Therefore no further gratuities are necessary nor will they be accepted.

Our food 'philosophy'

Chewton Glen is passionate about delivering exceptional experiences throughout the hotel. The kitchen brigade works relentlessly to source wherever possible the best seasonal ingredients from local suppliers many accredited with the 'New Forest Marque'.

Our team of 27 chefs would be happy to create bespoke dishes to suit your mood or dietary requirements and as all our dishes are prepared to order then we can easily omit any ingredients you don't like, can't eat or perhaps shouldn't have. As we use nuts in a few recipes, there will always be a risk of traces in other dishes.

For guests wishing to smoke there is a designated area on the bar terrace and for guests with a mobile phone we suggest that they enjoy their meal in peace and also save our guests from other's conversations!

Menu A

Goats Cheese, Wild Mushroom and Courgette Tart

roquette leaves and basil pesto

Seared Loch Duart Salmon

crushed peas
and cucumber butter sauce

Caramelised Lemon Tart

lime leaf sorbet and raspberry sauce

Menu B

Terrine of Smoked Haddock, Potato and Parsley

with saffron mayonnaise

Duck Confit

with braised white beans, alsace bacon
and morteau sausage

Warm Plum Bakewell Tart

caramel ice cream and armagnac sauce

Menu C

Tian of Avocado and Cornish Crab

with tomato vinaigrette and cashew nuts

Braised Lamb Shank

mashed potatoes, green vegetables
and rosemary jus

Iced Pecan Nut and Maple Syrup Parfait

orange purée and chocolate sauce

Menu D

Chicken Liver and Foie Gras Parfait

spiced grape chutney and brioche

Braised Beef Daube

root vegetables, mashed potatoes
lemon and parsley

Apple Tart Tatin

bourbon vanilla ice cream

Menu E

Parma Ham

with asparagus, buffalo mozzarella
and sun blush tomatoes

Roast Breast of Free Range Guinea Fowl

braised red cabbage, roast carrots
white wine and shallot veloute

Valrhona Chocolate Terrine

orange carpaccio and coffee sorbet

Menu F

Terrine of Smoked Ham

pickled vegetables
and piccalilli

Baked Fillet of Cornish Brill

herb glaze, green vegetables
white wine and chive veloute

Bread and Butter Pudding

crème anglaise

Menu G

Local Fjordling Smoked Salmon

horseradish crème fraîche and miniature capers

Free Range Corn Fed Chicken Supreme

wild mushroom and parmesan risotto and mustard jus

Griotine Cherry Trifle

Vegetarian Options

Menu A

Salad of French Beans and Tomato Confit

with celeriac chips and shallot and sherry vinaigrette

Fresh Fettuccine

with broccoli, baby spinach, pine nuts, and roquefort cream

Menu B

Char grilled Vegetables

tomato and red onion salsa, roquette and parmesan shavings

Layers of Polenta with Aubergine Caviar and Spinach

tomato and basil sauce

Menu C

Tomato and Raclette Cheese Tart

with pesto and sun-dried tomato oil

Crispy Pancake of Wild Mushrooms

glazed onions, baby carrots and leeks, chive butter sauce

Menu D

Asparagus and Artichoke Salad

truffle dressing and artichoke crisps

Risotto of Wild Mushrooms

sautéed courgettes, sun-blush tomatoes and parmesan cheese

Menu Gourmand for Parties

A tasting of our Chef's signature dishes, menu to be served to the entire party.

Veloute of Sweetcorn and Cornish Crab

coriander oil

Pressed Foie Gras and Smoked Duck

pineapple relish, toasted brioche

Fillet of Brill

tomato compote, caper and rosemary glaze, aubergine caviar, balsamic reduction

Rack of Hampshire Lamb

rosemary mashed potatoes, young carrots, savoy cabbage and Madeira jus

Griotine Cherry Trifle

Valrhona Chocolate and Orange Terrine

orange carpaccio and coffee sorbet

£83.00 pp (Inc VAT) menu only

£55.50 pp (Inc VAT) supplement, with pre selected wines to compliment each course

Additional Courses

These dishes can be served between courses with any of the set menu suggestions

Fish Courses - £15.75

Escalope of Cold Smoked Salmon

crispy vegetables and watercress, sesame dressing

Seared Scottish Scallops

carrot and sauterne veloute

Ravioli of Lobster

fennel purée, asparagus, lemon grass veloute

Filet of Cornish Brill

smoked bacon and peas, braised lettuce, onions, white wine sauce

Sorbets - £3.50

Pink Champagne

Lime

Apple Calvados

Plum

Pear William

Cheese Courses - £9.50

Crottin de Chavignol

frisse salad, pine nuts, dried apricots, chardonnay vinaigrette

Poached Pear and Dorset Blue Vinney

apple and walnut salad

Raclette Cheese and Confit Cherry Tomato Tart

rocket leaves, tomato vinaigrette

Plated selection of French and Local English Cheeses £12.50 per person

Local Cheese Plate £65.00 (for 10 guests)

Including Rosary Natural Goats Cheese, Lyburn Winchester Hard Cheese, Tunworth Soft Cheese and Dorset Blue Vinney

The following are some of our food suppliers who ensure the quality of the produce we bring to your table is always the finest available.

Meat & Poultry	S W Pickles & Son H&H Aubrey Allen	New Milton, Hampshire Whiteparish, Wiltshire Coventry
Fish	Channel Fisheries Fish Stall Hutchings Brothers Limited Top Catch Loch Fyne Portland Shellfish Premier Fish	Brixham, Devon Christchurch, Dorset Bournemouth, Dorset Paignton, Devon Argyll, Scotland Bridport, Dorset Downton, Wilts
Fruit & Vegetables	Valimex Limited Oakleaf European New Lane Orchard Laverstoke Park	London Bournemouth, Dorset New Milton, Hampshire Sway, Hampshire
Dairy	Wrights	Poole, Dorset
Provisions	Ritter Courivaud Limited	Wembley, Middlesex
Tea/Coffee	Keith Spicer Limited Cotswold Health Tea	Wimborne, Dorset Gloucestershire
Caviar	Caviar House	London
Smoked Fish	Inverawe Smokehouse Fjordling	Argyll, Scotland Salisbury, Wilts
Cheese	H&B Leopard Dairy Products Ashmore Farmhouse Cheese Lyburn Farm Hampshire Cheese	London Yeovil, Somerset Salisbury, Wilts Wiltshire Basingstoke, Hants