

Three-Course Lunch and Dinner Set Menu

THREE-COURSE LUNCH £48 | THREE-COURSE DINNER £58

To include a glass of Nyetimber Classic Cuvée

Evening offering with an amuse of parmesan gougères

To start...

Goat's Curd, Hazelnut Sourdough
Crumble and Beetroot
with Cabernet Sauvignon Dressing

Crispy Gin and Tonic
Tiger Prawns,
Chilli Jam and Lime Mayo

Arancini of Braised Beef
Short Rib and a Truffled
Madeira Mayonnaise

Mains

Pan-Roasted Cod
Piccolo Parsnips and Purée, Chestnut
and Champagne Cream,
Toasted Buckwheat and Lingonberry

Hampshire Corn-Fed Chicken,
Cranberry Stuffing, Sprouts, Garlic
Cream and Roasting Juices

Butternut Squash and Sage Gnocchi
Wood-Roasted Tenderstem Broccoli, Spiced
Squash Velouté and Toasted Pumpkin Seeds

Mains with sides of: roasted cabbage, black walnut dressing and chives
Vichy carrots and tarragon butter

Desserts

The Kitchen Festive "Apple"
with Laverstoke Park
Ice Cream

Sticky Toffee Pudding with
Salted Caramel Ice Cream and
Toffee Sauce

White Chocolate and Whiskey
Bread and Butter Pudding

THE
KITCHEN

