

Rhinefield Buffet Lunch Menu

Cornish Mackerel Pate

Infused with cream and dill

Alsford Watercress and Potato Soup

Served with olive and sea salt croutons

Chicken Parfait

Ringwood chilli chutney

Salad Nicoise

Served the classic way

Artisan Breads

Unsalted butter, Olive oil with Balsamic vinegar

Poached Dressed Salmon

Whole Salmon poached with fennel, Wine lemon, shallots and soft herbs

Dressed with cold water prawns

Cider Soaked Organic Hay Roasted Ham

Bramley apple and sage compote

Summer Vegetable and Feta Gnocchi

Smoked garlic and chilli oil

Ringwood 49'er Pork Sausages

Finished with caramelised red onion

New Potatoes

Tossed in butter and chives

Salads

Heritage Vine Tomato and Scallions
Penne Pasta, Pineapple and Sweet Chilli
Potato and Lemon Grass Mayonnaise
Pickled Vegetables
Moroccan Cous Cous
Tossed Salad Leaves
Old School Coleslaw

Desserts

New Forest Mess

Fresh meringue and summer berries with Chantilly cream and berry compote

White Chocolate and Orange Bread and Butter Pudding

Vanilla sauce

Fresh Fruit Salad

Double cream

Chocolate and Salted Carmel Tart

Hand Picked local and English Cheeses

Fresh and dried fruits, Ringwood Chutney, biscuits and wafers

Orangery

Freshly ground New Forest Coffee and selection of Birchall Tea
with Esme's homemade fudge