

East Sunday Lunch at the East Close Hotel

Roast Chicken Dinner Terrine, Watercress Salad and 'Gravy' Dressing

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Oak Smoked Salmon Cannelloni, Prawn Cream Cheese, Crayfish Popcorn

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Scorched Laverstoke Boratta Mozzarella, Pesto Dressed Heritage Tomatoes and Spring Onion

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Creamed Potato and Thyme Soup, Crisp Bacon and Buttered Leek Croute

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Fried Parsley and Tunworth Arancini, Saffron, Fennel and Tequila 'Slaw'

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Roast Sirloin of Beef, Yorkshire Pudding, Horseradish Sauce
Roast Leg of Lamb, Mint Sauce

All served with Roasted Garlic and Rosemary Potatoes, Seasonal Greens,
Roasted Carrot and Honey Roast Parsnips and Lashings of Gravy

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Pan Roasted Breast of Chicken, Garlic and Rosemary Roasted Potatoes,
Sauté Black Italian Cabbage, Button Onion, Lardons of Bacon,
Thyme and Baby Mushrooms, Red Wine Sauce

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Seared Fillet of Sea Bass, Mild Thai Red Lentil Curry,
Charred Chicory, Mango, Papaya and Pomegranate Dressing

**

New Forest Wild Mushroom, Toasted Cashew and Madeira Risotto,
Shaved Old Winchester Cheese, Rocket Salad

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Classic Vanilla Bean Creme Brûlée, Shortbread Biscuit

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Spanish Fried Churros and Strawberries, Warm Chocolate and Rum Fondue

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Classic Apple Crumble, Purbeck Salted Maple Ice Cream

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Individual 'Boozy' Sherry Trifle

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Small Plate of South West Cheese, Biscuits and Truffled Honey

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Filter Coffee and a selection of flavoured Teas

£29.00 per person, £16.00 for children under 12yrs.