



**Hoburne**



HOBURNE FUNCTIONS MENU

# Hoburne Functions Menu

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## Starters

- **V** **Homemade Soup** - with artisan bread & butter. Choose either
  - **Sweet Potato & Butternut Squash** **V**
  - **Roasted Tomato and Basil** **V**
  - **Creamed Mushroom**
  - **Leek & Potato**
- **Country Game Terrine** – served with real ale chutney, pickles & toasted artisan bread
- **V** **Roasted Beetroot & Goat Cheese Salad** – served with charred broccoli florets and toasted pine nuts
- **Champagne Prawn & Smoked Salmon Roulade** – served with cucumber chutney and artisan sourdough bread
- **V** **Pan Fried Field Mushrooms** - with white wine & stilton cream sauce on a sourdough bruschetta
- **Prawn & Crayfish** - succulent prawns & crayfish on crisp lettuce, topped with our own seafood cocktail sauce. Served with brown bread & butter
- **Smooth Brussels Pate** - served with chef's chutney & toasted sourdough bread

## Mains

- **Traditional Roast Dinner** - served with herb roasted potatoes, homemade Yorkshire pudding, seasonal vegetables & proper gravy. Choose either
  - **Roasted Topside of Beef with Horseradish Sauce**
  - **Slow Roasted Shoulder of Pork** - with Crackling & Apple Sauce
  - **V** **Roasted Butternut Squash, Goat Cheese & Spinach Wellington**
- **Braised & Rolled Blade of Beef "Bourignon"** - with button mushrooms, baby onions & crispy pancetta. Served on creamy mashed potato & greens
- **Pan Roasted Chicken Supreme** - in a mushroom & white wine sauce served with roasted new potatoes & buttered kale
- **V** **Butternut Squash & Sage Risotto** – served with roasted butternut squash pieces, toasted pine nuts & herb oil
- **V** **Mediterranean Vegetable & Soya Hotpot** – with herb roasted potatoes & seasonal vegetables
- **Slow Cooked Lamb Shoulder** – served with a classic jus, dauphinoise potatoes & green beans
- **Confit Leg of Duck** – on a bed of braised lentils, buttered kale & salsa verde
- **Cheesy Herb Crusted Hake Fillet** – on crushed new potatoes with kale & vierge sauce
- **Oven Baked Salmon Fillet** – served with buttered new potatoes, green beans & a dill cream sauce

## Desserts

- **Woodland Forest Fruits Cheesecake topped** - with a berry compote
- **Gluten Free Chocolate & Raspberry Brownie** - served with New Forest ice cream
- **Fruits of the Forest "Eton Mess"** – sweet forest fruit compote bound with vanilla whipped cream & crushed meringues
- **Passion Fruit Delice** - served with a scoop of New Forest Mango Sorbet
- **V** **Banana, Walnut & Almond Cake** - with redcurrants, New Forest Vegan Ice Cream
- **V** **Chocolate & Coconut Tart** - served with New Forest Vegan Ice Cream
- **2 Scoops of New Forest Ice Cream or Sorbets** – please ask for our current range
- **Cheese Platter** – a selection of British Cheeses served with biscuits, chutney & grapes. This can be served on a board for the whole table or individually plated
- **Traditional Hot Puddings** - all served with vanilla custard. Choose either
  - **Sticky Toffee Pudding**
  - **Rhubarb crumble**

V – vegetarian option

\* Please speak to your function coordinator for prices

V – vegan option