

EVENT MENUS

We can create dishes around your favourite ingredients. You can also add courses to increase your enjoyment. For example an array of special canapés before the meal, or you may wish to add a fish dish, a pre-dessert or some cheese.

Perhaps a personal meeting with Alex Aitken to discuss a bespoke menu - When choosing your menu please choose only one starter, main course and dessert that suits your entire party. Naturally any dietary requirements can be catered for if known in advance.

TO START

Whole baked crottin goats cheese

served with salad of pickled vegetables with a light herb oil dressing. (v)

Cannelloni of smoked salmon

Not a pasta dish but an imitation, a leaf of smoked salmon filled with smoked salmon mousse served on avocado salsa light lemon dressing

Terrine of roasted chicken and bacon pressed into layers served

With a herb salad and a truffle mayonnaise

Terrine of leek truffles and potato

Layers of leeks, potatoes and truffles pressed into a terrine, served with a tossed herb salad (v)

Salad of ballotine of chicken with pistachio nuts

Farm reared chicken, boned out and filled with a chicken mousseline and pistachio nuts, served sliced with salad & asparagus

Speciality terrine of roasted poussin

With foie gras and prunes pressed into layers served with a herb salad and a truffle mayonnaise

FISH DISHES

Tomato tart tatin with sea bass

Beef tomato marinated in olive oil and balsamic baked in a buttery puff pastry topped with fillet of sea bass served with salad and a herb dressing

Seared salmon with oriental vegetables

Fat fillet of salmon seared served on a mix of crisp bean sprouts and vegetables light soy butter sauce

Roast cutlet of turbot

Turbot roast on the bone served with a light mushroom stock wild mushrooms topped with confit potatoes

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MAIN COURSES

New forest pork the hand boned rolled then brined in beer

Pot roast long and slow with honey and cloves a rich tender dish served in the cooking juices root vegetables and creamy mashed potato

Boned saddle of lamb stuffed with garlic herbs and provencal vegetables

wrapped in its own fat rolled then roast pink served with a light lamb gravy

Breast of duck basted with honey and mustard

Then glazed to caramelise served pink with a griottine sauce pearls of vegetables and baby broad beans

Fillet of beef le poussin, medium rare fillet of aberdeen angus beef

Set on a portebello mushroom with wild mushroom and herb crust covered in a lattice of puff pastry served with gratin potato and a reduced red wine & rosemary sauce.

Breast of chicken with wild mushrooms

Le poussin is famous for its use of wild mushrooms we have sourced superb chickens. We serve the sauteed breast with a light wild mushroom sauce

Whole roasted poussin with bread sauce

Fat little poussin roast whole on a bed of root vegetables served with a light gravy the roast vegetables and traditional bread sauce

Breast of guinea fowl sauteed with girolles

Corn fed breast of guinea fowl sauteed served on a potato rosti with sauteed girolles and root vegetables

Trio of meats with red wine & rosemary

Rare fillet of beef, best end of lamb and fillet of pork served around a potato gratin with a red wine sauce with brunoise of vegetables

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DESSERTS

Rich dark chocolate truffle cake

Creamed bitter chocolate on a thin sponge base, contrasting sorbet & sauce

Caramelised lemon tart

Simple delicious modern classic, of a light lemon cream tart, dusted with sugar then caramelised, set on a contrasting fruit sauce

Iced hazelnut and honey nougatine

The lightest of italian meringues, folded with roasted almonds and double cream, served on a red fruit sauce

Spiced pears roast with caramel

Pears marinated in red wine roast to a sticky caramel served with a contrasting parfait

White chocolate with strawberries

Creamy white chocolate spiked with strawberries topped with a crunchy almond praline served on a red fruit sauce

Banana creme brulee

A twist on the classic, a fresh vanilla cream topped with sliced banana then dusted with sugar grilled to caramelise

Strawberry shortbread

Simple dish crumbly shortbreads cream and strawberries

Vanilla and coffee bean panacotta

Served with fruits in a citrus syrup

PRICES

2 courses **£28.00** per person

3 courses **£38.00** per person

4 courses **£48.00** per person

FOR RESERVATIONS PLEASE CALL: 02380 287177