



Lime Wood treats all functions as we do a table in our Dining Room, we therefore have the pleasure in offering your party our most up to date a la carte menu.

1-8 guests ~ Your party can choose from the full a la carte menu on the day/evening of your function

9-12 guests – Your party can choose from a reduced version of the a la carte menu on the day/evening of your function

13- 24 guests - Please choose one starter, one main course and one dessert that suits your entire party. Menus must be confirmed at least 1 week prior to your function. Naturally any dietary requirements can be catered for if known in advance.

Summer A la Carte Menu 2010

Starters

Ravioli

Creamy polenta ravioli, violet artichokes and Isle of Wight tomato

Wood Pigeon

New House game estate, Isle of Wight Cherries, spiced foie gras

Sea Trout

Line caught from Lymington, poached ballotine,
tomato and lavender water

Rabbit

Stuffed loin, herb crusted leg, carrot caramel

Scallops

Hand dived, seared Scallops with smoked sweet corn and apple

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Mains

Sea Bass

Line caught in Lymington, fennel, cucumber,
Dorset crab & caviar butter sauce

Chicken

Corn fed baby chicken, artichokes & Girolles,
Sunnyfields organic spring onion

Middle White Pork

Roast chop, gooseberry & lardo gnocchi

Cod

Wild Shetland fillet, Isle of Wight tomato & cardamon water, Sunnyfields fennel

Lamb

Warbourne Farm rack, candied black olive,
tomato, broad beans and lemon oil

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Desserts

Artisan Cheese

A selection of 5 Artisan Cheeses with Garnish & Breads

Strawberries

Beaulieu Farm organic strawberries, caramelised brioche, strawberry and vanilla jelly

Chocolate & Raspberry

Warm Chocolate Fondant, raspberry coulis and sorbet

Black Olive & fennel

Dark chocolate & Black Olive Marshmallow with Fennel Ice Cream

Gooseberries

Buttermilk & yoghurt blancmange, gooseberry canelloni

Pear Tarte Tatin

Spiced date & vanilla ice cream

**2 courses £40.00, 3 courses £ 50.00 inclusive of VAT.
A 12.5% discretionary service charge will be added to your bill.**

Please note, All dishes are subject to seasonal availability.