



TOUCHLINE AND DINE

AUGUST 2020

Canapes

Tartar of yellowfin tuna, local wasabi, crème fraiche, tobiko

Arancini of New Forest mushrooms and truffle

Chicken parfait, crispy skin, chicken salt

1st

Isles of White tomatoes, Rosary goats cheese mousse, piquillo pepper, black olive

2nd

Cured Hampshire chalk stream trout, ponzu dressing, charred cucumber, avocado and lime

3rd

Aged native beef fillet, smoked potato, spiced carrots, pickled shimeji

4th

Hampshire Strawberry, Tonka bean and basil Eton tidy

5th

Ripe Tunworth cheese

Camino Coffee and club made petit fours

Chocolate macarons , miso fudge, 'jammy dodgers'