



KEATS

MUSIC TO DINE BY

October Music Evening Menu

Three Courses £35.00

Starters

Pumpkin Soup, Crisp Croutons



Crespelle alla Keats, Baked pancakes filled with Spinach and Ham, Creamy Sauce



Melon Cocktail, Mango Syrup



Smoked Mackerel & Tiger Prawn Tian, Horseradish & Crème fraiche, Dressed Leaves



Rabbit & Hampshire Pork Belly Terrine, Tomato & Chilli Chutney, Toasted Focaccia



Lymington Crab Fettuccini, Dill, Lemongrass Cream & Samphire

Main Course

Rack of Hampshire Lamb, Herb Brioche Crumb, Pea Puree, Rosemary & Redcurrant Sauce



Oven Roasted Cod Fillet, Saffron & Pea Risotto



Pancetta wrapped Guinea Fowl, Caramelized Shallots, Madeira Sauce



Venison Wellington, Berry & Port Sauce



Butternut Squash and Parmesan Raviolo (V)
Curly Kale, Herb Oil and Roasted Portobello Mushroom

All dishes served with Seasonal Summer Vegetables & Dauphinoise Potatoes

Desserts

A Selection of Homemade Desserts to Choose From



Freshly Ground Coffee and Infusions