



AUDLEYS WOOD
HOTEL
BASINGSTOKE, HAMPSHIRE

PRIVATE DINING

Seasonal Menus

Please choose 3 starters, 3 main courses and 3 desserts for your guests to pre-order from, including vegetarian or vegan option if required.

Alternatively, we can arrange a SET MENU for your party, whereby all guests have the same starter, main course and dessert with the exception of any dietary requirement.

Hand PICKED
HOTELS



Avocado EPS1

AUTUMN WINTER MENU

September to February

STARTERS

Treacle salmon (£2.50 supplement)
Cucumber, lemon, dill, buttermilk

Stone bass
Leek fondue, bouillabaisse

Celeriac & apple soup
Smoked salmon, dill oil

Ham hock & black pudding pressing
Piccalilli textures, parsley

Smoked duck
Kale, new potato salad, brioche, pear purée, truffle dressing

Whipped truffle - honey goats cheese (v)
Beetroot textures, sourdough crisp

Smoked butternut squash soup (ve)
Pumpkin seed, sage oil

Mushroom & truffle parfait (ve)
Sourdough toast, pickled mushrooms, crispy shallots

MAIN COURSES

Roast chicken breast
Roast glazed carrot, sauté savoy cabbage with onions, duck fat roast potatoes, Yorkshire pudding, gravy

Pork rack
Roast glazed carrot, sauté savoy cabbage with onions, duck fat roast potatoes, Yorkshire pudding, gravy

40-day aged sirloin of beef (£10 supplement)
Roast glazed carrot, sauté savoy cabbage with onions, duck fat roast potatoes, Yorkshire pudding, gravy

Cod loin
Mussels, leeks, boulangère potato, warm tartare sauce

Free range chicken breast
Kale, caramelised onion purée, fondant potato, red wine sauce

Stone bass (£5 Supplement)
Charred shallots, curried cauliflower, tarka dal

Braised beef blade
Spinach, truffle mash, bourguignon

Aged beef fillet wellington (£15 Supplement)
Spinach, truffle mash, bourguignon

Field mushroom & spinach wellington (ve)
Grilled broccoli, saffron mash, vegetarian gravy

Beetroot pearl barley (ve)
Vegan mozzarella, orange, puffed rice, chive

DESSERTS

Blackberry & apple (£2.50 supplement)
Blackberry sponge, apple textures, blackberry mousse, crumble, vanilla ice cream

Chocolate & salted caramel cheesecake
Honeycomb, chocolate soil

Sticky toffee pudding (v)
Clotted cream ice cream, butterscotch sauce

Tonka bean panna cotta
Poached pear, honeycomb, baby meringue, pear sorbet

Lemon & poppy seed
Lemon mousse, lemon curd, vanilla & poppy seed sponge & granola, white chocolate ice cream

Fresh fruit platter (ve)
Selection of fruits, berries, fruit gels, seasonal sorbet

Dark Chocolate ganache tart (v or ve)
Chocolate sauce & tuile, vanilla ice cream

(v) - Vegetarian | (ve) - Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

SPRING & SUMMER MENU

March - August

STARTERS

Smoked salmon

Pickled shallots, mousse, capers, lemon gel

King prawn salad (£2.50 supplement)

Charred gem, watercress, cucumber, marie rose sauce

Pea soup

Pulled ham hock

Chicken terrine

Pea, radish, forest mushroom, frisee

Smoked duck

Orange, sweet corn, coriander

Niçoise salad (v)

Char-grilled artichoke, green beans, chilli, quail egg, tomato, ranch dressing, olives

Spiced sweetcorn soup (ve)

Chilli oil

Tomato carpaccio (ve)

Basil, vegan feta

MAIN COURSES

Roast chicken breast

Roast glazed carrot, sauté savoy cabbage with onions, duck fat roast potatoes, Yorkshire pudding, gravy

Pork rack

Roast glazed carrot, sauté savoy cabbage with onions, duck fat roast potatoes, Yorkshire pudding, gravy

40-day aged sirloin of beef (£5 supplement)

Roast glazed carrot, sauté savoy cabbage with onions, duck fat roast potatoes, Yorkshire pudding, gravy

Cod pave

Grilled tenderstem, mash potato, dill butter sauce

Lamb Rump (£10 Supplement)

Ratatouille, smoked aubergine purée, dauphinoise, basil, lamb jus

ChalkStream trout

Pea, broad beans, spring onion risotto, pea shoots

Free range chicken breast

Carrot purée, spinach, fondant potato, thyme jus

Braised beef blade or aged beef fillet wellington

(£15 Supplement)

Smoked onions, savoy cabbage, truffle & brie mash, beef jus

Pappardelle (ve)

Vegetable ragu, prosociano

Risotto (ve)

Pea, broad beans, spring onion, garlic & shallot chutney

DESSERTS

Caramelised white chocolate

Mango, passionfruit sorbet

Lemon & lime tart (v) (£2.50 supplement)

Meringue, coconut sorbet

Banoffee 'mess' (v)

Meringue, caramelised banana, banana gel, caramel Chantilly, banana ice cream

Vanilla cheesecake

Raspberry jam, raspberry gel, chocolate soil, white chocolate ice cream

Tonka bean panna cotta

Strawberry gel, honeycomb, baby meringue, strawberry sorbet

Fresh fruit platter (ve)

Selection of fruits, berries, fruit gels, seasonal sorbet

Warm chocolate brownie (v or ve)

Caramel sauce, dark chocolate soil, salted caramel ice cream

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