



# OVATION

## Dinner & Show Package Menu

### Overture

Chef's Seasonal Gourmet Soup (v)

Classic Prawn Cocktail  
with our own Marie Rose sauce

Duck, Chicken and Pheasant Terrine  
Spiced apricot chutney, Eling Tide Mill canute toast

Served with homemade breads and Somerset butter

~

### Act 1

Roast Belly of Pork  
Crushed new potatoes with wholegrain mustard, sautéed Savoy cabbage,  
Heart of Hampshire cider and apple puree

Miso Cod (h)  
Timbale of coriander & lime jasmine rice, pak choy

Honey Roast Duck Breast  
Dauphinoise potatoes, braised red cabbage and orange jus

Bouquet Vegetable & Brie Tart (v)  
Tomato coulis & Lyonnaise French beans

~

### Curtain Call

Raspberry Mille Feuille  
Chambord coulis

Chocolate Truffle Torte  
Strawberry & mint salsa

Proud English Cheeseboard  
Sharpham soft, Colsten Bassett stilton, Green's organic Somerset cheddar, homemade chutney

~

### Encore

Coffee & Chocolates

(v) Vegetarian (h) Healthier option