

HAMBLEDON VINEYARD DINNER

The Queens Hotel Portsmouth

A SELECTION OF CANAPÉS

Crab & chive tartlet

Smoked duck, tapioca cracker, charred pineapple

Goats' cheese & fig tart (V)

Ox cheek chilli taco, sour cream, chive, lime

STARTER

PAN-FRIED HAMPSHIRE CHALK STREAM TROUT

Cucumber ribbons, chive & watercress sauce

MAIN COURSE

DRY AGED PORK BELLY

Fondant potato, pea purée,

chargrilled baby leeks, thyme & mushroom sauce

DESSERT

VANILLA & STRAWBERRY JAM BISCUIT

*Hampshire strawberries, macerated in HV Classic Cuvée Rosé
with vanilla Chantilly, baby basil & white balsamic*