

# RHINEFIELD HOUSE

HOTEL

## PRIVATE GARDEN BBQ

£75 per person

### Antipasti

Marinated olives, basil bocconcini, sundried tomato, chorizo,  
balsamic onions and sourdough

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### Lamb kofta

Spiced chicken and pepper kebab  
6 oz pork ribeye

Red wine marinated beef flank steak

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Roast mediterranean vegetables

Basil buttered sweet corn cob

Potato and shallot salad

Harissa and sundried tomato couscous

Roquette, apple and fennel salad

\*\*\*

Salted caramel eclair

Strawberries and cream

## DRINKS

### Bucket of 6 Hand Picked Beers £36

Selection of a perfectly balanced pale ale and a crisp refreshing lager

### Jug of Pimm's or Rum Punch £40

Delicious summer favourites with plenty of fruits

### Summer BBQ cocktail delights £26.50 per person

2 cocktails per person

Choose from mojito, strawberry daiquiri, kumquat margarita,  
lychee martini, cosmopolitan or elderflower collins

### Everyday is a soft drink day £21

Selection of 6 sparkling or soft drinks. Choose from coca cola,  
lemonade or Frobishers juices

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HOTELS

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

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. Prices inclusive of VAT at current rate.

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## SUMMER WINE LIST

### CHAMPAGNE

**Bruno Paillard Brut Premier Cuvée £71**

Elegant, balanced and complex

### SPARKLING WINE

**Nyetimber Classic Cuvée £70**

Finely-textured with complex notes of honey, toasted almond, pastry and baked apples

**Belstar Prosecco £39**

### WHITE WINE

**Alois Lageder Riff Pinot Grigio £43**

**Pez de Rio Macabeo Sauvignon Blanc £35**

**Journey's End Single Vineyard Chardonnay £51**

Ripe and juicy with crisp, lean citrus

### ROSÉ WINE

**Château de Berne Espirit Mediterranee Rose £44**

Fragrant, crisp and lip smackingly refreshing

**Villa Saletta Toscana Rosé £42**

Fruity and supple. Featuring a bright, cherry hue, the rose opens with scents of ripe red berries and ends with a dynamic balance of freshness

### RED WINE

**Cotes du Roussillon Rouge Authentique Domaine Lafage £45**

This red wine has an intense fruity nose with an abundance of flower, chocolate and liquorice aromas and flavours

**Spy Valley Pinot Noir £61**

Silky red berry fruits with subtle spice

**Nyala Cabernet Sauvignon £37**

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## PRIVATE GARDEN BBQ

£165 per person

### Antipasti

Marinated olives, basil bocconcini, sundried tomato, chorizo,  
balsamic onions and sourdough

\*\*\*

Barbecue glazed Tomahawk steak

Honey, soy and ginger spatchcock chicken

Chilli spiced monkfish

Garlic and herb lobster tail

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Roast Mediterranean vegetables

Basil buttered sweet corn cob

Potato and shallot salad

Harissa and sundried tomato couscous

Roquette, apple and fennel salad

\*\*\*

Salted caramel eclair

Strawberries and cream

## DRINKS

A bottle of Pol Roger Brut Reserve to enjoy for each two guests dining

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## PRIVATE DINING MENUS

### SAMPLE TASTING MENU

#### Duck liver terrine

Confit duck leg, madeira & pain d'epice

#### Charred mackerel

Cucumber, horseradish & pickled chilli

#### Champagne sorbet

#### Dorset pork belly & fillet

Parsnip purée, honey-glazed carrots, roasted new potatoes

#### Toffee parfait

Honeycomb, apple, white chocolate

£55 per person



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## PRIVATE DINING MENUS

### SAMPLE SET CHOICE MENU

#### Starters

##### **Cauliflower soup (v)**

Coconut, harissa, lime

##### **Charred mackerel**

Cucumber, horseradish, pickled chilli

##### **Smoked chicken**

Black garlic mayonnaise, fennel, confit wing

#### Main courses

##### **New Forest mushroom risotto (v)**

Fresh herbs, old Winchester & mushroom velouté

##### **Dorset pork belly & fillet**

Parsnip purée, honey-glazed carrots, roasted new potatoes

##### **Fillet of hake**

Mussels, chorizo, new potato & samphire

#### Desserts

##### **Pear & plum strudel**

Sauce Anglaise

##### **Toffee parfait**

Honeycomb, apple, white chocolate

##### **Vanilla brûlée**

Shortbread biscuit



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## PRIVATE DINING MENUS

### SAMPLE INTERACTIVE ITALIAN MENU

Build your own Italian stretched stone baked pizza

Beef lasagne

Freshly baked focaccia

Garlic ciabatta

Beef tomato & buffalo mozzarella

Classic Caesar salad

Penne pasta & roasted pepper salad

Selection of parma ham, and salami

Mixed olives, sunblush tomato, grilled vegetables

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Tiramisu

Vanilla panna cotta

**£35 per person**

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