



## Wallops Wood Cottages hosting

### “Summer Feast” - Chef Deborah Durrant

#### MENU

All options are entirely raw and plant-based. Any references to conventional foods are for context. Menu showcases the best of Hampshire seasonal produce. Menu is subject to change according to local availability. Menu contains nuts.

#### Amuse Bouche Surprise

##### First: radish toast

*Walnut toast with harissa cream, radishes and edible flowers*

##### Second: carpaccio of IOW tomatoes

peppered strawberries, edible flowers and Wasabi. Served with tomato consommé

*A beautiful assortment of Isle of Wight tomatoes with local strawberries rose vinaigrette and Wasabi. Served with a tomato consommé.*

##### Third: (shared plate)

a trio of tree nuts cheeses and patés, air dried herb crackers, fermented gooseberries with Isle of Wight Garlic, Wallops Wood piccalilli with garlic

*Fermented tree nut cheeses and pates made with local vegetables served with seasonal herbs and fermented chutneys.*

##### Fourth: a celebration of Hampshire roots, shoots & leaves

Smoked carrot and kohlrabi gravadlax with nasturtium vinegar and assortment of micro herbs, Hampshire leaves with seaweed caviar

*Hampshire's finest roots and leaves served with New Forest Mushrooms*

##### Intermezzo

red pepper chilli sorbet

*A hot and cold sorbet treat*

##### Sweet: berry madness

a celebration of berries, fennel ice cream, tarragon tuile

*Local berries blend with anise flavours. Moonroast cold-brew reduction*

**Thank you to Hambledon Vineyard for their sparkling wines, South Downs Water for their sparkling & still water and to Hill Farm Juice for apple juice.**



MOONROAST  
hand roasted coffee

