

Dinner Menu

Luke Matthews Executive Chef
Cameron Rutherford Development Chef
Alan Holmes Chef Sommelier

Our food 'philosophy'

Chewton Glen is passionate about delivering exceptional experiences throughout the hotel. The kitchen brigade works relentlessly to source wherever possible the best seasonal ingredients from local suppliers many accredited with the 'New Forest Marque'.

Our team of chefs would be happy to create bespoke dishes to suit your mood or dietary requirements and as all our dishes are prepared to order then we can easily omit any ingredients you don't like, can't eat or perhaps shouldn't have. As we use nuts in a few recipes, there will always be a risk of traces in other dishes.

The kitchen is always busy however we are very proud of this area and always welcome the opportunity to show our guests around the 'heart of the hotel'.

For guests wishing to smoke there is a designated area on the bar terrace and for guests with a mobile phone we suggest that they enjoy their meal in peace and also save our guests from other's conversations!

Prices

Three course menu: £65.00 including VAT & 10% service charge
Five course Menu Gourmand: £77.50 including VAT & 10% service charge

All our food, bar drinks and wines are priced inclusive of 10% service charge, every penny of which is shared amongst the team. Therefore no further gratuities are necessary nor will they be accepted. If we have not exceeded your expectations then we will gladly remove the service charge.

Starters

Hand Dived Scottish Scallops

cauliflower puree, cauliflower beignets, parmesan velouté

Roast Quail

confit leg, seared foie gras, braised lentils, celeriac velouté

(v) Chewton Glen Double Baked Emmenthal Soufflé

kirsch fondue, apple & hazelnut salad

Tian of Portland Crab

Madras crab cakes, roasted mango puree, coconut, coriander

Slow Poached Anjou Pigeon

pigeon & truffle croquettes, confit squash, pumpkin, sorrel

Yellow Fin Tuna Carpaccio

presse of leeks, sweet tomato jelly, caviar, truffle vinaigrette

Forman's Wild Smoked Salmon

served traditionally with fresh lemon & herb salad (£8.50 supplement)

Pressed Terrine of Duck Foie Gras

Nashi pear, toasted pine nuts, pine nut emulsion & Sauternes puree
(£8.50 supplement)

Caviar,

with traditional garnish

30g - £70.00 supplement 50g - £130.00 supplement

Main Courses

Fillet of Scottish Beef

slow cooked ox cheek, cep mushrooms, horseradish emulsion

Laverstoke Park Organic Pork Fillet

braised cheek, white onion & sage fondue, artichokes, Girolle mushrooms

Spice Rubbed Loin of Venison

red wine poached quince, Jerusalem artichoke, pork belly, liquorice jus

Loin of Laverstoke Park Lamb

pistachio crust, sautéed sweetbreads, rosemary polenta, spinach & watercress roulade, lamb jus

Fillet of Halibut

red wine & beetroot risotto, salsify, braised oxtail, red wine jus

Line Caught Sea Bass

parsley root puree, orange braised baby chicory, Chinese kale, bay leaf velouté

Dover Sole Grilled or Meunière

green vegetables, new potatoes (£8.50 supplement)

(v) Aged Balsamic & Shallot Tart Tatin

crottin de Chavignol, wild mushroom puree, baby spinach

Desserts

English & French Farmhouse Cheeses

selection of pasteurised & un-pasteurised cheeses
(Cheese maybe taken as an extra course £12.50)

Braised Pineapple

white chocolate & lavender mousse, passion fruit jelly

Fig Tart Tatin

cinnamon ice cream
(please allow 20 minutes preparation time)

Crème Brûlée

mandarin jelly, mandarin tuile

Single Estate Mairalumi Chocolate Fondant

white coffee ice cream
(please allow 20 minutes preparation time)

Coffee Panna Cotta

hazelnut puree, Mascarpone sorbet

Panettone Bread & Butter Pudding

crème anglaise & sultana puree

Caramelized Bananas & Spiced Sable Biscuit

'Single Estate' Maralumi chocolate ganache, caramel ice cream

Ice Creams, vanilla, chocolate, strawberry, lemon verbena, caramel

Sorbets, raspberry, mango, mandarin, coconut, pear