

Celebrating 25 years of the Christchurch Food Festival with Chef James Goulding

MENU

Chichetti

Nomadic Sporadic Bruschetta with Cantbrian anchovies

New Forest asparagus with hollandaise and beetroot quail eggs.

Fresh mint and pea humous with aged pecorino cheese

Followed by

Golding's Porchetta with whipped potatoes,
purple sprouting broccoli, pork jus and salsa verde

Dessert

New Forest strawberry Eton mess,
fresh mint and raspberry coulis

Please email any dietary requirements to events@captainsclubhotel.com