

# **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](mailto:events@captainsclubhotel.com)