



# Hampshire Farmers Market Buffet



Here at Four Seasons Hotel Hampshire, we are proud to be using a wide range of the freshest, locally sourced produce that is beautifully presented and prepared by our Wild Carrot kitchen.

We believe that our specially selected local suppliers provide us with the highest quality of organic produce, mostly from within a five- to 25-mile radius of the Hotel. By knowing the exact origin, method of production and distance that the produce has travelled from the farms to your plate, we are able to provide a selection of food that is of supreme freshness and quality.

## Fish

chilli and mango crayfish salad  
smoked salmon  
traditional prawn cocktail  
rock oysters  
mussels in white wine sauce  
smoked trout

## Cold Selection

selection of Secretts farm leaves and dressings  
honey-roasted beetroot with feta cheese  
new potato salad with sour cream and red onion  
grilled vegetable platter  
celeriac remoulade and apple  
heirloom tomato, mozzarella and balsamic onions  
hummus with tortilla chips  
home-made country pate  
pork pie with piccalilli  
British charcuterie with pickles  
bulgur salad  
couscous

*To welcome you to our Hampshire Farmers Market  
Buffet, please enjoy a glass of Louis Roederer  
Champagne with our compliments.*

## Soups of the Day

GBP 65 per adult  
GBP 17 for children ages 5–11 years  
Children under 4 years dine with our  
compliments.

*All prices in British Pound Sterling and include VAT.  
A discretionary 12.5% service charge will be added to your bill.*



## A Selection of Hampshire's Finest Locally Sourced Meats

roasted Himalayan salt-aged côte de boeuf  
Greenfield roast loin of pork, apple sauce and crackling  
roasted organic leg of lamb  
slow-roasted, harissa-marinated lamb shoulder  
lemon and thyme roasted chicken  
braised beef brisket, wholegrain mustard and tarragon  
market fish puff pastry pie  
stuffing balls

## Traditional Sunday Roast Carvery

roasted Maris Piper potatoes  
potato dauphinoise  
mixed glazed vegetables  
honey roasted carrots and parsnips  
Secretts farm kale  
stir-fry vegetables with halloumi and water chestnuts  
cauliflower cheese

## Cheese

a selection of artisanal cheeses from England

## Dessert

creative seasonal dessert selection featuring local  
produce