



Graduation Lunch Menu

3 courses £32.95 per person

Try Local

At The Winchester Hotel & Spa, we take pride in championing local produce wherever possible. We are delighted to work with a selection of outstanding regional suppliers who share our commitment to quality and provenance

Owton's Butchers – Supplying all of our meat, Owton's is a family business with over 750 years of farming heritage, located just 8.5 miles away.

ChalkStream Foods – Based in Romsey, only 11 miles from the hotel, they provide our exceptional trout.

Hoxton Bakehouse – A Southampton-based artisan bakery with shops throughout Hampshire, supplying our sourdough bread as well as the delicious Danish pastries served in our bar.

The Hampshire Cold Pressed Oil Company – Producers of premium rapeseed oil, which we use in our dressings, based right here in Hampshire.

Country Fare – Our trusted supplier of fresh vegetables, based in Bournemouth.

Steam Town Brewery – A local craft brewery and taproom in Bishopstoke; their ale is the key ingredient in our beer batter.

Hydes Cyder – A small, independent cider producer in Basingstoke, founded during lockdown and now a much-loved local supplier.

Jude's Ice Cream – Located just 5 miles away, Jude's provides our indulgent, fully plant-based ice cream.

Lusso Leaves – Supplying our fresh micro herbs, grown less than 10 miles from the hotel.

Yarty – A Southsea-based artisan producer, handcrafting the flavoured vinegars we use.

VG - Vegan | GF - Gluten Free
(*) - Can be made with alterations

If you require information regarding the presence of allergens in any of our food or drink, please ask a member of the team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please note that we cannot guarantee that our fish & seafood dishes will not contain small bones.

Congratulations to the Class of 2025!

We're delighted to celebrate this milestone with you. Today is all about honouring your achievements, with friends and family, and looking ahead to the bright futures you've worked so hard to create.

Graduates, enjoy a free glass of fizz. Here's to you !

STARTERS

- HOXTON RUSTIC BREAD SELECTION (VG/GF*)
Cold pressed Hampshire rapeseed oil & black garlic vinegar
- SALT & PEPPER SQUID
Vietnamese dipping sauce, spring onion, coriander & burnt lime
- ROASTED HERITAGE CHERRY TOMATOES (VG/GF*)
Local sourdough croute, Burrrella cheese, pesto & wild rocket
- ROASTED PUMPKIN & SQUASH SOUP (VG*/GF*)
Harissa spiced seeds & minted yoghurt
- SMOKED HADDOCK FISHCAKE (GF)
Coronation yoghurt & micro coriander

MAINS

- CORN-FED SUPREME OF CHICKEN (GF)
Sauté potatoes, confit shallots, chicken velouté
- LOCAL CHALK-STREAM TROUT (GF)
Leek risotto, Hampshire watercress emulsion & crispy leeks
- HONEY GLAZED PORK BELLY (GF)
Celeriac fondant, sauté cabbage & pancetta, Hydes's cider jus, burnt apple puree
- WILD MUSHROOM MAC 'N' CHEESE (VG)
Leek & tarragon crumb, Hoxton garlic bread
- CHICKEN, HAM & LEEK PIE (GF)
Creamed potato, sauté kale, red wine gravy
- FISH AND CHIPS (GF)
'Steam Town' ale battered haddock, Koffman's chunky chips, mushy peas, tartare sauce

DESSERTS

- STICKY TOFFEE PUDDING
Toffee sauce, toffee foam, Jude's salted caramel ice cream
- CHOCOLATE BROWNIE (GF)
Vanilla bean whip, macerated cherries, blackberry gel, chocolate soil
- ORCHARD PLATE (VG/GF)
Elderflower compressed pear, agave drizzle sponge, apple & plum gel, candied walnuts, Jude's raspberry sorbet
- LEMON MERINGUE TART (GF)
Meringue shard, limoncello & thyme gel
- HONEY, APPLE AND JASMINE CAKE
Whipped honey mascarpone, honey tuille, bee pollen
- LOCAL JUDE'S ICE CREAM & SORBET SELECTION (3 SCOOPS) (VG/GF)
Ice cream selection - Vanilla Bean, Strawberry, Chocolate, Salted Caramel, Honeycomb, and Coconut.
Sorbet selection - Blood Orange, Lemon, Raspberry, and Mango

