



MOLECULAR MAGIC  
CREATIVE CATERING

# DINING EXPERIENCE WITH MOLECULAR MAGIC



WESTBEACH

## MENU

### “SUPPORT LOCAL”

WELCOME DRINK  
GLASS OF MIDAS PROSECCO

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WALNUT ROLLS,  
HURN HONEY WHIPPED BUTTER / LAVENDER / CHIVE CURD.

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JURASSIC COAST LOBSTER,  
24K GOLD / ANTONIUS CAVIAR / SRIRACHA.

ROSARY ASH GOATS' CHEESE,  
CHILLED BEETROOT BUTTERMILK / WALNUTS / SORREL / DILL POLLEN.

NEW FOREST ASPARAGUS,  
JUNIPER AGED SAUSAGE / WILD GARLIC / QUAIL EGG / WHITE TRUFFLE.

WIMBORNE VENISON FILLET,  
BLACK ELDERBERRY / PARSNIP & VANILLA / SAFFRON POTATO / SORREL.

ROMSEY APPLE & OAK SMOKED CHALK STREAM TROUT,  
GRANNY SMITH / TROUT CAVIAR / DORSET WASABI / LEMON BALM.

CHOCOLATE & HAMPSHIRE RHUBARB,  
WILD NETTLE / GRANOLA / APRÈS ROSE / BROCKENHURST JAPANESE STRAWBERRIES.

\*WE ARE VERY SORRY BUT THERE WILL NOT BE A VEGAN ALTERNATIVE ON THIS OCCASION.