



Association  
Mondiale de la  
Gastronomie

*Bailliage de Wessex*

Lunch at **THE ELDERFLOWER**, Lymington,

**Friday, 6 March 2026**  
**Drinks 12.30 - Lunch at 1pm**



The Elderflower is situated on cobbled Quay Street in the heart of the beautiful Georgian town of Lymington. This is a restaurant that loves cooking for people who love food. Not surprising, then, that amongst its many awards are 3 AA Rosettes.

The Elderflower is the realisation of Andrew and Marjolaine Du Bourg's dream to own and operate their own unique restaurant, expressing their perception of the perfect dining experience.

Head Chef Patron & Maître Rôtisseur, Andrew Du Bourg (formerly Head Chef at 5\* Chewton Glen hotel and Michelin starred Club Gascon, London) will prepare for us modern British food with a sprinkling of French using the best locally sourced sustainable produce from land and sea. As usual, we shall have exclusive use of the restaurant.

*Excellence - Generosity - Commitment*

The ancient seaport of Lymington is one of Hampshire's most appealing towns, handy for both the New Forest, the Isle of Wight (direct ferry service) and the coast. It is easily reached by road from Junction 1 of the M27. Take the A337 south through Lyndhurst and Brockenhurst until you arrive at Lymington. Alternatively, take the train. The Lymington line is a branch off the main Waterloo to Weymouth line. Change at Brockenhurst for Lymington Town Station, which is just five minutes' walk from The Elderflower Restaurant.

If you like seriously delicious food, we look forward to welcoming you.



Philip & Janet Evins  
Joint Acting Baillis

## THE ELDERFLOWER

### **Canapes**

*NV Simonsig, Kaapse Vonkel Brut, Stellenbosch*

### **Lamb & Wild Garlic**

smoked lamb bacon, wild garlic risotto, Tunworth cheese  
*Chateau du Chenas, Fleurie 2023*

### **Catch Of The Day**

jospoer grilled fish, salt & pepper mussels, wilted monks beard,  
seaweed salsa, mussel broth  
Faustino Rivero Ulecia, Albarino, Rias Baxias is 2024

### **Crème Caramel**

poached Yorkshire rhubarb, blood orange sorbet, citrus meringue  
*Domaine des Bernardins, Muscat de Beaume de Venise 2022*

### **Tea & Coffee**