FORMAL LUNCHES AND DINNERS

THREE COURSES, TEA, COFFEE AND PETIT FOURS £53.00

Choose one dish from each course for all guests, for minimum of 20 people

STARTERS
Pressed duck leg terrine with pistachio, apple and brandy, petit herb salad (GF)
Summer melon salad with air dried ham, rocket and walnuts with aged balsamic (GF) (LF)
Braised pork cheek, charred shallots with parsnip purée, and caraway jus (GF)
Tuna salad Nicoise with soft egg, slow roasted cherry tomatoes and Nocellara olives (GF)
Smoked salmon, pea shoots and caviar with pickled vegetables and summer flowers (GF)
Mini salmon fishcake, with horseradish, dill and celery
Caramelised onion and goat's cheese tart, beetroot jam and micro greens (V)
Mushroom gnocchi, with blue cheese and spinach (V)
Tenderstem broccoli and chicory salad with poppy and olive dressing (VG) (GF)
Roasted courgette, toasted rye bread mousse, parsley breadcrumbs and tomato (V)

MAINS
Roast breast of chicken, tarragon cream, mushrooms and new potatoes (GF)
Braised Ox cheek, parsley root puree, shallots and gremolata (GF)
Slow roast pork belly, braised fennel, cheek croquette, spring green, salsa verde (LF)
Glazed duck breast, wilted spinach, confit legs, chestnut mushroom duxelle, citrus jus (GF)
Pressed lamb shoulder, minted ragu, heritage carrots, potato terrine, rosemary jus (GF)
Roast salmon, broccoli, and pistachio gribiche, wilted kale, tomato
Seabass fillet, cauliflower and shellfish fleurette, hispi cabbage and verbena oil
Miso roasted Atlantic cod, bonito beurre blanc, baby bok choi, mange tout and seaweed powder
Ricotta, peas and spring green lasagne, broad bean ragout (V)
Broccoli and potato croquette, braised endive and cocoa, cauliflower puree (VG)
Miso and almond milk risotto, fresh shiitake mushrooms and ginger (VG) (GF)
Roasted courgette, toasted rye bread mousse, parsley breadcrumbs and tomato (V)

PUDDINGS
Financier cake with strawberry compote, Chantilly cream, Pimm's sorbet (V)
Classic vanilla cheesecake, macerated Kentish cherries, milk ice cream (V)
Brownie and dark rum mousse, honeycomb with roasted peanut ice cream (GF) (V)
Chocolate dipped coconut and lime mouse lolly, lime sorbet
Chocolate and hazelnut mousseline, almond praline, caramelised banana ice cream
Mango and Thai basil delice, almond sponge, passion fruit sorbet (V)
Roasted pineapple, lime mousse, Vegan vanilla ice cream (VG)
Vegan Eton mess, rum macerated berries (VG)
ADD A DESSERT WINE

Botrytised Riesling Wairau River, Marlborough, New Zealand
This rich botrytis affected Riesling has an intense complex nose with aromas of honey, orange and lime marmalade. These characters translate generously onto the palate and are complemented by soft textured fruit and balancing acidity.

Muscat de Rivesaltes, Chateau L’Esparrou, France
A perfumed aromatic dessert wine made from late picked Muscat grapes grown in the shadow of the French Pyrenees. Amber in colour, with a very aromatic nose of subtle complexity of citrus and exotic fruit. The pleasant sweetness is elegantly balanced with a touch of citrus acidity.

Elysium Black Muscat, Quady Vineyard, California
Made from the black Muscat grape, this spectacular dessert wine has an aroma of roses with black cherries and strawberries. The palate has an opulent sweetness balanced perfectly with a fresh acidity and a long, fruity finish. Superb with chocolate desserts.

OPTIONAL CHEESE COURSE
British cheeses from Neal’s Yard Dairy served with house chutney, oat cakes and savoury crackers

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