

Starters

Parma Ham and Oven Roasted Tomatoes
Buffalo mozzarella, tomato jelly, chive oil and balsamic reduction

Sharing Boards for the Whole Table to Enjoy
Charcuterie, mixed olives, artichokes, humus, artisan breads, roasted vegetables, balsamic onions, pickled chillies and shaved pecorino

Seared Scallop
Chorizo, shallot and micro-cress salad

Confit Mojito Salmon
Fennel and radish pickled slaw

Poached Salmon Fillet
With dill crust, pickled fennel, orange slice, watercress and salsa verde

Asparagus and Cheddar Terrine
Quail egg, watercress and wholegrain mustard mayonnaise

Gin and Pink Peppercorn Salmon
Samphire, asparagus, pink grapefruit

Heirloom Tomatoes
With watermelon, feta, crispy ham and mint oil

Smoked Salmon
Pickled cucumber, horseradish cream and caviar

Smoked Chicken and Pea Tian
Pickled cucumber, pea shoots, sourdough crisp and tarragon oil

Tuscan Summer Vegetable Salad (v)
Chargrilled peppers, courgettes & balsamic silverskin onions, celeriac purée, chive & garlic aioli

Baked Goats Cheese (v)
Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Pear, Oxford Blue Cheese, Escarole and Watercress Salad (v)
With walnuts and a sticky pomegranate dressing

Tandoori Charred Heritage Carrots (v)
Cashew crumb, mint raita



Mains Courses

Roasted Guinea Fowl

Pea purée, crushed new potatoes, a medley of peas, soya beans and asparagus, creamy tarragon and masala sauce

Roasted Breast and Confit Leg of Gressingham Duck

Celeriac & potato gratin, carrot purée, buttered curly kale and jus

Roast Sirloin of Beef (£1.50 + VAT per head supplement)

Cauliflower cheese purée, dauphinoise potatoes, a medley of asparagus, green beans and peas, red wine reduction

Pan Fried Breast of Chicken

Pea purée, bacon and baby onion fricassée, crushed new potatoes and a wild mushroom & tarragon jus

Herb Crusted Rump of Lamb (£1.00 + VAT per head supplement)

Dauphinoise potatoes, celeriac purée, spinach & minted soya beans, rosemary roasted garlic lemon jus

Slow Braised Belly of Pork

Sautéed French beans, parmesan and parsley gnocchi, carrot purée, pork reduction

Cold Fillet of Salmon

Crushed baby new potatoes, tomato red onion and rocket salad

Pan Fried Seabass

Herb crushed new potatoes, warm gazpacho, chive oil

Baked Cod Fillet

Crushed peas, hasselback potatoes, warm tartare sauce

Caramelised Shallot and Squash Tarte Tatin (ve)

Mashed potato, charred onions, onion ketchup

Beetroot Wellington (ve)

Soused wild mushrooms, sweet n sour purée

Roasted Cauliflower Steak (ve)

Bombay potatoes, cauliflower purée, parsnip crisp

Butternut Squash and Ricotta Cannelloni (v)

Sage cream, tomato concasse and pumpkin crisps

Desserts

Salted Caramel Chocolate Mousse
Berry compote and mint

Treacle Tart
Lemon curd, vanilla mascarpone

Eton Mess
Crushed meringue, double cream and strawberries and honeycomb crumbs

Vanilla Crème Brûlée
Amaretto roasted apricots

Sticky Toffee Pudding
Caramel sauce, cream

Knickerbocker Glory
Homemade vanilla and chocolate ice cream, berry coulis, whipped cream, shaved chocolate

Pear Cider Fruit Jelly
Vanilla mascarpone

Sicilian Lemon Posset
Biscotti, caramel, raspberry, honey cress

Land of Sticky - served to tables for guests to share
(Choose 5)

Chocolate brownies
Profiteroles filled with whipped cream
Tiramisu shots
Chocolate mousse shots
Lemon posset shots
Rhubarb crumble sundae shots
Treacle tart
Pimms jelly shots
Cosmopolitan jelly shots
Mini strawberry cheesecakes
Crème brûlée shots
Mini apple tart
Lemon meringue cups
Eton mess shots
Chocolate ganache slices



To Finish

Continental Blend Coffee
A selection of teas and infusions