

Summer Menu 2018

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

Poached Salmon Fillet

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

Confit Mojito Salmon

Fennel and radish pickled slaw

Asparagus and Cheddar Terrine

Quail egg, watercress and wholegrain mustard mayonnaise

Scottish Smoked Salmon

Potato and spring onion salad, creamed horseradish and rocket oil

Smoked Chicken and Pea Tian

Pickled cucumber, pea shoots, sourdough crisp and tarragon oil

Tuscan Summer Vegetable Salad (v)

Chargrilled peppers, courgettes and balsamic silver skin onions, Jerusalem artichoke puree, chive and garlic aioli

Baked Goats Cheese (v)

Beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves

Sweet Potato and Black Bean Fritters (v)

Fennel slaw and avocado mayonnaise

Warm Salad of Roast Portobello Mushroom (v)

Feta, walnut and sticky pomegranate dressing

Pear, Oxford Blue Cheese, Escarole and Watercress Salad (v)

With walnuts and a sticky pomegranate dressing

Main Courses

Orange and Ginger Marinated Guinea Fowl
Rosti potato, butternut squash puree, green beans and Madeira jus

Roasted Breast and Confit Leg of Gressingham Duck
Celeriac & potato gratin, carrot & vanilla puree, buttered curly kale, roasted shallots and a fig jus

Pan Fried Breast of Chicken
Pea, bacon and baby onion fricassee, crushed new potatoes and wild mushroom & tarragon jus

Roast Sirloin of Beef (£2.00 + VAT per head supplement)
Cauliflower cheese puree, chateau potatoes, a medley of asparagus, green beans and peas

Herb Crusted Rump of Lamb (£1.50 + VAT per head supplement)
Dauphinoise potatoes, celeriac puree, spinach and minted soya beans, rosemary roasted garlic lemon jus

Slow Braised Belly of Pork
Sautéed French beans, parmesan and parsley gnocchi, carrot puree, pork reduction

Coq Au Vin Nouveau
Seared chicken thigh, portobello mushroom, tenderstem broccoli, pea puree, smoked bacon and baby onions

Pan Fried Fillet of Sea Bass
Potato spaghetti, saffron and fennel minestrone, cavolo nero

Baked Cod Loin with Lemon and Chervil Butter
Fondant potato, asparagus velouté, golden herb crumb and oven dried cherry tomatoes

Caramelised Onion, Beetroot and Goats Cheese Tart (v)
Roasted new potato, green bean, courgette and tomato salad, orange and mint dressing

Butternut Squash and Ricotta Cannelloni (v)
Sage cream, tomato concasse and pumpkin crisps

Chargrilled Asparagus with a Mint Fondant Potato (v)
Oven dried plum tomatoes, baby carrots roasted in a balsamic oil, cauliflower puree and sauce vierge

Avial Vegetable Curry served with Naan Bread (v)
A traditional Southern Indian dish with cauliflower, aubergine, coconut and tamarind

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 - displayed on a buffet table or 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