

4 course Event Menu

STARTERS

Ham Hock & Grain Mustard Terrine with Piccalilli & Herbs

Salmon Roulade with Cucumber, Mint Salad & Lemon Cream Cheese Mousse

Crispy Skate Cheek Tacos with Sweetcorn Salsa, Lime & Queso Fresco

Chicken Rilette with Raw, Roasted & Pickled Mushrooms, Pancetta Crisps & Lemon Gel

Compressed Aubergine & Mozzarella Gratin With Lemon Caviar & Basil (V)

Smoked Tomato Tart Tatin with Whipped Goats Cheese, Vanilla & Pickled Radish (V)

PALATE CLEANSER

Confit Pineapple & Basil Sorbet

Lemon Sorbet with Strawberry and Mint salad

Orange Sherbet Granita with Popping Candy

Elderflower & Lime Frozen Mousse

MAINS

All Served with Your Choice of Potato Garnish & Seasonal Vegetables

Roast Chicken Breast & Confit Leg Lollipop
with Celeriac Mousse & Chicken Forestiere Reduction

Chargrilled Cotswold Beef Picanha, Braised Short Rib Croquette
with Crushed Peas & Tarragon With a Veal Stock Masala Reduction

Crackly Pork Belly, with a Corn, Chilli & Tomatillo Crispy Taco
Grilled Chayote & Chimichurri Salsa

Slow Roasted Rump and Breast of Lamb with Mint & Chervil Crust
with Carrot & Swede Mousse, Split Lamb Stock Reduction & Lime Leaf Oil

Grilled Line Caught Sea Bass & Soft Shell Crab Tempura
with Saffron Roasted Fennel & Lime Butter Sauce

Sous Vide Lime Leaf Cured Salmon, Crispy Softshell Crab Tartlet
Ho-Fun Noodles & Coconut Broth

Confit Byaldi
with Burrata & Pickled Onions

DESSERTS

Vanilla & Chocolate Mousse, Caramelised Cashews, Roasted Apple & Spiced
Chocolate Soil

Apple & Cinnamon Tart Fin with Vanilla Roulade & Chocolate

Lemon Posset with Fennel Shortbread & Yogurt Espuma

Chocolate Brownie, Raspberry Sorbet & Whipped Cream

Sticky Date Pudding, Toffee Apple, Toffee sauce, Vanilla Ice Cream