



Menu

Canapes (choice of 5)

Prawn Vietnamese summer rolls with soy ginger & lime dip

Mini bbq beef brisket slider with pickled slaw

Beetroot tapioca crisp with whipped goat's cheese (v)

Sticky confit duck roll with plum glaze

Sourdough with homemade sea salt butter (v)

Chilli, orange & rosemary large Italian olives (v)

Crispy quail's egg with mustard mayo (v)

Caprese salad sticks (v)

Smoked salmon blinis with lime crème fraiche & chives

Crostini of chicken liver parfait with fig chutney

Starters (choice of 3)

Salad of Cornish crab with charred cucumber, apple, dill mayonnaise, garden

Leaves & crisp croute

Poached saffron pear with Blue Monday cheese, candied pecans & raisin puree (v)

Seared Tuna loin, soft quails egg, avocado, wasabi , black sesame & herbs

Seared Scottish scallop's creamy cauliflower velouté & candied bacon crumb

Steamed chicken & spring onion dumpling with fragrant Chinese broth

Mains (choice of 3)

Aged Black Angus fillet steak, fondant potatoes, caramelised onion tartelette, winter greens & wild mushroom sauce

Crisp skinned duck breast with parsnip puree, sesame & honey roasted baby carrots, Swiss chard & Medjool date red wine sauce

Pan roasted Dover sole, caper beurre noisette, roasted delice pumpkin, samphire & confit potatoes

Roasted monkfish wrapped in pancetta, smoked aubergine puree, potato gnocchi, basil emulsion & tomato vinaigrette

Miso cod fillet, fragrant lemongrass sticky rice, Bok choy, shitake mushroom broth

Pumpkin risotto with wild mushrooms, parmesan & basil pesto (v)

Desserts (choice of 3)

Dark chocolate fondant with black cherry gel & vanilla ice cream

Choux bun filled with orange scented cream, covered in dark chocolate sauce

Lemon curd tart, Italian meringue, raspberry sherbet & sorbet

Apple & salted caramel mousse in a caramelised white chocolate shell

Banana Eton mess with blueberry & maple syrup