

Three Course Winter Menu Sample

Starters

Wild Mushrooms (vg)

Black truffle | parmesan polenta | crisp herbs

Salmon Pastrami

Salmon rillette | orange | fennel | sourdough

Salt Cured Hereford Beef

Focaccia | red cabbage | chimichurri | smoked cheddar

Seared Scallops

Butternut squash | pancetta | taragon butter | radish

Mains

Hereford Beef Fillet

Confit potato | celeriac | red chard | blackberries | Jus

Beetroot & Almond (vg)

Layered potato | beetroot | almond | sauce vierge

Roasted Monkfish

Spiced potatoes | spinach | raita | pickles

Confit Pork Belly

Shallot & apple | root hash | cavolo nero | salsa verde

Dessert

Bruleed Espresso & Muscovado Tart

Coconut ice cream

Chocolate Orange Mousse Cake

Creme fraiche sorbet | hazelnut brittle

Spiced Toffee Bundt Cake

Salt caramel | maple pecans | clotted cream

Includes, staffing, crockery and cutlery hire

Choice menu, pre-order required in advance with any dietary requirements informed before the event.