



Party Menu

45 per person

Starters

Roasted Sweet Potato Soup
Seed Pesto | Lime Crème Fraiche | Chilli Oil D V (or VE)

Mackerel
Ceviche | Cucumber | Chorizo | Lemon Gel | Horseradish Cream | Crackling D G

Beef Terrine
Shimeji Mushrooms | Aioli | Burnt Onion | Nasturtium

Mushroom Tart
Jerusalem Artichokes | Wild Mushrooms | Parmesan Custard | Truffle | Seaweed D G V (or VE)

Mains

Wild Halibut
Burnt Leek | Roast Shallots | Chanterelle Mushrooms | Tarragon Potatoes
Vin Jaune Butter Sauce | Sea Purslane | Seaweed D

Fillet of Beef (+ 5 supplement)
Roasted Beetroot | Celeriac | Cavolo Nero | Potato Galette | Heritage Carrots
Pickled Shallot | Truffle Sauce Parsley Oil D

Maple Glazed Duck Breast
Bubble & Squeak | Rainbow Chard | Confit Leg | Blackberries | Tenderstem Broccoli
Pickled Carrots D G

Roasted Aubergine
Baba Ganoush | Onion Bhaji | Lentil Dhal | Spinach | Katsu VE

Desserts

Tiramisu
Coffee Syrup | Mascarpone Cream | Coffee Gel | Cappuccino Ice Cream D G V

Chocolate & Caramel Delice
Cocoa Nib | Banana & Toffee Ripple Ice Cream D V

Pear Almondine
Pear Textures | Cinnamon Clotted Cream | Almond D N V

Selection of Five World Cheeses (+ 5 supplement)
Chutney & Biscuits D G N

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

VE vegan

