



Sample Summer Menu – March to October

Price: £60.00

Starters

- Parma Ham and Oven Roasted Tomatoes, buffalo mozzarella, tomato jelly, chive oil and balsamic reduction
- Charcuterie sharing board with mixed olives, artichokes, humus, artisan breads, roasted vegetables, balsamic onions, pickled chillies and shaved pecorino
- Seared Scallop, chorizo, shallot and micro-cress salad
- Confit Mojito Salmon, fennel and radish pickled slaw
- Poached Salmon Fillet with dill crust, pickled fennel, orange slice, watercress and salsa verde
- Asparagus and Cheddar Terrine, quail egg, watercress and wholegrain mustard mayonnaise
- Gin and Pink Peppercorn Salmon, samphire, asparagus, pink grapefruit
- Heirloom Tomatoes, with watermelon, feta, crispy ham and mint oil
- Smoked Salmon, pickled cucumber, horseradish cream and caviar
- Smoked Chicken and Pea Tian, pickled cucumber, pea shoots, sourdough crisp and tarragon oil
- Tuscan Summer Vegetable Salad (v) chargrilled peppers, courgettes & balsamic silverskin onions, celeriac purée, chive & garlic aioli
- Baked Goats Cheese (v) beetroot jelly, cherry dressing, toasted walnuts and baby salad leaves
- Pear, Oxford Blue Cheese, Escarole and Watercress Salad (v) with walnuts and a sticky pomegranate dressing
- Tandoori Charred Heritage Carrots (v) cashew crumb, mint raita

Mains Courses

- Roasted Guinea Fowl, pea purée, crushed new potatoes, a medley of peas, soya beans and asparagus, creamy tarragon and masala sauce
- Roasted Breast and Confit Leg of Gressingham Duck, celeriac & potato gratin, carrot purée, buttered curly kale and jus
- Roast Sirloin of Beef (£1.50 + VAT per head supplement) cauliflower cheese purée, dauphinoise

Greens Catering

potatoes, a medley of asparagus, green beans and peas, red wine reduction
Pan Fried Breast of Chicken, pea purée, bacon and baby onion fricassée, crushed new potatoes and
a wild mushroom & tarragon jus
Herb Crusted Rump of Lamb (£1.00 + VAT per head supplement), dauphinoise potatoes, celeriac
purée, spinach & minted soya beans, rosemary roasted garlic lemon jus
Slow Braised Belly of Pork, sautéed French beans, parmesan and parsley gnocchi, carrot purée, pork
reduction
Cold Fillet of Salmon, crushed baby new potatoes, tomato red onion and rocket salad
Pan Fried Seabass, herb crushed new potatoes, warm gazpacho, chive oil
Baked Cod Fillet, crushed peas, hasselback potatoes, warm tartare sauce
Caramelised Shallot and Squash Tarte Tatin (ve) mashed potato, charred onions, onion ketchup
Beetroot Wellington (ve) soused wild mushrooms, mashed potato, sweet n sour purée
Roasted Cauliflower Steak (ve) bombay potatoes, spinach, cauliflower purée, parsnip crisp
Butternut Squash and Ricotta Cannelloni (v) sage cream, tomato concasse and pumpkin crisps

Desserts

Salted Caramel Chocolate Mouss, 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
Passionfruit Cheesecake, ginger crumb and raspberry coulis
Caramelised Salted White Chocolate Mousse, rhubarb Compote

Land of Sticky - 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
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