



British Tapas

Price: £26.50

The very best seasonal produce Spanish-style with a Somerset twist. Served in terracotta dishes designed for passing around. Comes with a selection of bread and big bowls of soft herb salad

Meat

Warm:

Pig cheeks braised in Heck's Farm perry

Piri piri chicken livers

Corn-fed chicken chipolatas with shallot jam

Thyme-roast lamb cutlets

Cold:

Wild boar chorizo with homemade tomato relish

Black pudding scotch eggs

Smoked duck and macerated anise strawberries

Rabbit and cobnut terrine

Fish

Warm:

Grilled sardines with sorrel pesto

Mackerel and ginger fish cake

Cider-poached plaice with garden pea hummus

Cold:

Black bream ceviche with radish and fennel

Crab, acorn squash and samphire frittata

Queen and Whippet Catering

Blackberry-cured salmon

Cockle & roasted cauliflower salad with preserved lemon vinaigrette

Vegetarian

Warm:

Celeriac bravas (vegan)

Courgette and Cornish Yarg croquettes with red pepper puree

Truffled parsnip rosti (vegan)

Chilli-roasted purple sprouting broccoli (vegan)

Cold:

Saffron aioli new potato salad

Broad beans and butter beans in lovage vinaigrette

Herb-crumbed Kidderston Ash goats cheese with beetroot piccalilli

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