



Sample Menu 2

Price:£55.00

Canapes

Spiced Halloumi & Red Pepper Hummus

Steak Tartare Tartlet

Honey & Mustard Glazed Mini Sausages

Truffle & Parmesan Arancini

Starter

BBQ Roasted Pork Belly, Braised Pineapple Chutney, Smoked Piquillo Peppers, Pork Crackling, Green Sugared Apple

Beetroot Falafel, Cucumber & Mint Raita, Lime Pickle, Braised Spiced Summer Vegetables

Confit Vine Tomatoes, Seared Halloumi, Smoked Aubergine Puree, Basil Oil

Beetroot Cured Loch Duart Salmon, Pickled Cucumber, Pink Grapefruit, Gin Lemon Puree

Main Course

Minted Lamb Chump, Braised Red Onion, Smoked Onion Puree, Crushed Ratte Potatoes, Tenderstem Broccoli, Lamb Reduction

Pan Fried Salmon Supreme, Roasted Bisque Sauce, Broccoli Couscous, Preserved Lemon Relish,

Shaved Fennel

Wild Mushroom & Tarragon Gnocchi Salted Baked Pumpkin, Sage & Onion Butter Sauce, Sourdough Crumble

Dessert

Vanilla Panna Cotta

Vanilla & Buttermilk Panna Cotta, Candied Pistachio Crumb, Poached & Dried Rhubarb

Chocolate & Raspberry Tart

Gourmet by Chef Thomas Leatherbarrow

Sweet Hazelnut Pastry Tart, Whipped Chocolate & Passionfruit Ganache, Macerated Raspberries

Sticky Date Pudding

Roasted Date Sponge, Sweet Raisin Puree, Malted Milk Ice-cream, Honeycomb

Hitched