



## Sample Menu 3

Price:£69.00

### Canapes

Whipped Blue Cheese Tart, Grapes, Pistachio

Beetroot Cured Loch Duart Salmon, Bergamot Crème Fraiche

Satay Chicken Skewers, Thai Lemongrass Dipping Sauce

Wild Mushroom Arancini, Mushroom Ketchup

### Starter

Pan Seared Pigeon, Braised Port & Sherry Glaze, Caramelised Sea Salt Walnuts, Whipped Smoked Cheese Mousse

Torched Line Caught Mackerel, Roasted Satay Sauce, Sweet Pickled Pears, Radish & Fennel Slaw

Confit Heritage Tomatoes, Roasted Puff Pastry, Black Olive Vegan Feta, Smoked Aubergine Puree, Basil Oil

Hot Smoked Salmon Fillet, Beetroot & Orange Puree, Candied Orange, Pickled Baby Beetroots

### Main Course

Sundried Tomato & Basil Chicken Ballantine Roasted Tomato Crumb, Salt Baked Turnips, Charred Broccoli, Chicken Reduction

Roasted Cod, Lemongrass Crust, Mustard & Chive Crushed Jersey Royals, Brown Shrimp Braising Sauce, Seared Samphire & Bronze Fennel

Baked Vegetable Wellington, Roasted Squash, Tenderstem Broccoli, Roasted Vegetable & Red Wine Reduction

### Dessert

Lemon & Lime Posset

Compressed Cantaloupe Melon, Lime Sherbet, Fermented Rose, Cocoa Nibs

Chocolate Cylinder

# Gourmet by Chef Thomas Leatherbarrow

---

Whipped Milk Chocolate, Milk Foam, Caramel Puffed Rice, Honey Ice Cream

Strawberries & Meringue

Gariguette Strawberry Salad, Basil Ash Meringue, Wild Strawberry & Yuzu Sorbet, Almond Dacquoise

---

*Hitched*