



## Sharing Style

Price:£85.00

Sharing Style (definition) noun: food is served on large platters meant for sharing, rather than as individual plates. Guests serve themselves from the platters, just like you might at home in your dining room.

Our sharing style menu is less formal and stuffy, and they can be a great way of bringing guests who don't know each other together. Served in rustic wooden boxes on the table for guests to help themselves.

Choose one or 2 starters, 2 mains, all the salads, then 1 or 2 desserts

### Starters

Heritage tomatoes, burrata, pesto, rocket salad, fresh baked focaccia bread (V)

Chicken liver parfait, sourdough toast, red onion marmalade, rocket

Roast and smoked salmon terrine, dill mayonnaise, homemade soda bread

Roast and smoked beetroot, homemade ricotta, olive oil powder (V)

### Mains

Lemon and herb porchetta, pork crackling

Slow cooked fillet of beef, jus, horseradish crumble

Poached herb chicken breast, Madeira jus

Seared cod, chorizo, braised butterbeans

Squash and spinach tart, toasted seeds (V)

### Salads

Salsa verde new potatoes (V)

Spiced roast sweet potato and chickpea salad (VG)

Toasted quinoa, grilled tender stem broccoli, almond and feta (V)

Garden leaf salad, croutons, homemade vinaigrette (VG)

### Desserts

Deconstructed Kent berry summer pudding, Jersey cream, Mint espuma (V)

# Salters Events

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Chocolate hazelnut delice, crème fraiche, hazelnut praline (V)

Passionfruit, lime and coconut tart, lime curd, toasted coconut crumble (V)

British cheese selection from Neals' Yard Dairy, Salters fruit and nut crackers, homemade chutney, grapes and celery

Prices from £85 per person (inclusive of VAT)

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