



Sample Three Course Menu

Price: £60.00

Starter

Octopus, potato, chorizo, squid ink aioli

Cornish crab, crumpet, pickled cucumber, crab tuille

Salt baked celeriac, apple, hazelnuts, parmesan, black garlic butter

Cured seabream tartar, pickled cucumber, radish, brioche, buttermilk, sorrel

Atlantic Prawns, baby cucumber, avocado, Bloody Mary dressing, rye croutons

Rose veal tartar, crisp ham, quail egg, sherry vinegar, rye

Venison carpaccio, wild mushroom ketchup, crisp shallot, aged parmesan, truffle oil

Wood pigeon, Jerusalem artichoke, chicory jam, pigeon emulsion

Quail scotch egg, beetroot, lambs leaf, grain mustard mayonnaise

Main course

Steelhead seatrout, asparagus, jersey royals, lovage pesto

Chargrilled Swordfish, courgette, shallot, wild garlic salsa verde

Pan fried seabream, broccoli textures, gnocchi, oyster mayonnaise

Roast Monkfish, carrot, vadouvan spices, pak choi, sesame, coconut broth

Confit pork belly, quince, black trompette mushrooms, Jerusalem artichoke, hazelnuts

Beef short rib, wild garlic, broad beans, pearl onions, smoked bone marrow

Salt Marsh lamb rump, aubergine, hispi cabbage, black garlic, pearl barley

Roasted butternut squash, pearl onions, carrot puree, black garlic, broad beans, potato

Grass-fed beef rump, heritage carrot, charred spring onion, romesco sauce, crisp shallot

Venison fillet, leeks, Anna potatoes, coco beans, wild mushroom, lingonberry

Dessert

Marriott's Events

Lemon curd, Italian meringue, coconut

Banana parfait, salted caramel, peanut

Mascarpone mousse, chocolate, coffee, pistachio

Chocolate cremuex, marmalade, hazelnuts, coffee

Vanilla cheesecake, poached rhubarb, milk crumble

Pineapple tart, coconut crumble, rum and raisin ice cream

Pimm's jelly, seasonal fruit, Chantilly cream, mint syrup, tuille biscuit

Hitched