



Three course plated with canapes

Price:£85.00

Canapes

Charcoal broccoli florets with sweet chilli & sesame yuzu (vg)

Citrus crab crostini

Mini Roast beef Yorkshire puddings

Satay chicken skewers with lime & candied peanut crumb

Starter

Cheddar & Branston pickle croquettes, with salad & lemon vinaigrette (v)

Chicken & ham hock terrine with chutney & pickled vegetables

Smoked salmon with rye crostini, celeriac remoulade & caper berries

Mains

24 hr Braised beef torchon with Chanteney carrots, cauliflower puree, purple sprouting broccoli, dauphinoise potato & red wine jus.

Roast Cornish hake with gremolata on a bed of sweet potato & bean cassoulet

Root vegetable pithivier with celeriac puree, greens & red wine jus (v)(gfa)

Dessert

Eton Mess with fresh summer berries

Pimms Jelly

Chocolate tart with Chantilly cream