

£75 per person

PARTY MENU

C N PES

CRISPY POPCORN CAULIFLOWER

Teriyaki & Soy
g | so | su | se

DUCK LIVER PARFAIT

Sticky Fig Chutney, Pickled Pear
& *Duck Fat Brioche*
mi | g | su | e

TERIYAKI SALMON SKEWERS

so | f | su | g | se

Sticky Fig Chutney, Pickled Pear
& *Duck Fat Brioche*

mi | g | su | e

ROASTED JERUSALEM ARTICHOKE SOUP

Toasted Focaccia
g | ce | n | mi | su

GRAVADLAX OF SALMON

Horseradish Crème Fraîche & Caper Dressing
f | mi | su | ce | mi

MAINS

DRY AGED SIRLOIN

Aged for 32 days in a Himalayan Salt Chamber
served with *Sauce Bearnaise*

PAN FRIED SALMON

Charred Tenderstem, Soy & Ginger Shimeji Mushrooms,
Wasabi & Chive Cream Sauce

SMOKED BEETROOT RISOTTO

With Maple Frosted Walnuts, Balsamic Watercress
su | n

PUDDINGS

SPICED APPLE CRUMBLE

Homemade Custard
g | e | mi

BOOZY STRAWBERRY ETON MESS

King's Ginger Chantilly, Meringue & Elderflower
mi | e | su

DARK CHOCOLATE NEMESIS

Crushed Honeycomb Ice Cream
mi | su

TEAS

& COFFEES

(g) Gluten | (n) Nuts | (m) Mustard | (c) Celery | (e) Eggs | (mi) Milk | (l) Lupin | (f) Fish | (so) Soya | (se) Sesame | (cr) Crustaceans | (mo) Molluscs | (su) Sulphites | (pn) Peanuts