

Plated Menus

Spring / Summer

Kitchen Party

Starters

Sea Bream Ceviche, Pink Radish, Coriander & Pickled Shallot

Raw Courgette, Orange, Chilli & Burrata V

Bresaola, Artichokes, Ajo Blanco, Caper & Black Olive Dressing

Served with sourdough and butter

Mains

Roast Pork Steak, Romesco Sauce, Lemon Potatoes & Grilled Spring Onions

Yorkshire Lamb Rump, Chimichurri Sauce, Lemon Potatoes & Slow Roast
Cherry Tomatoes

Pressed Lamb Shoulder, Peas, Asparagus, New Potatoes & Goats Curd

Porchetta, Fresh Bean Salad & Salsa Verde

Jerk Poussin, Beetroot & Apple Slaw & Cauliflower Cheese

--

Tomato Braised Artichokes, Butter Beans, Gnocchi Sardi & Goats Curd VG

Grilled Polenta, Roasted Squash, Pickled Wild Mushrooms, Pesto, Rocket &
Almonds VG / GF

Roast Tomato & Fregola Risotto, Basil & Ricotta Salata V / GF

Baked Aubergine, Romesco Sauce, Puffed Buckwheat & Pea Shoots VG / GF

Dessert

Chilled Cardamom Rice Pudding, Prunes & Pedro Ximenez

Clementine and Almond Cake, Crème Fraiche & Pomegranate

Pear, Almond Frangipane Tart

Dark Chocolate Tart, Whipped Caramel Chocolate Ganache

Autumn / Winter

Starters

Cured Salmon & Cucumber Salad

Grilled Purple Sprouting Broccoli, Potted Shrimps & Almonds

Buratta, Artichokes, Bresaola, Oregano & Herb Oil

Jerusalem Artichoke Soup & Truffle Oil

Served with sourdough and butter

Mains

Yorkshire Lamb Rump, Chimichurri Sauce, Lemon Potatoes & Slow Roast
Cherry Tomatoes

Pressed Lamb Shoulder, Goats Curd & Caponata

Porchetta, White Beans, Salsa Verde & Pea Shoots

Peri Peri Poussin, Cauliflower Cheese & Roasted Squash, Radicchio &
Hazelnut Salad

-

Grilled Polenta, Roasted Squash, Pickled Wild Mushrooms, Pesto, Rocket &
Almonds *VG / GF*

Wild Mushroom, Potato & Reblochon Cheese Pithivier, Watercress & Pickled
Walnut Salad *V*

Braised Artichokes, Cannellini Beans, Tomato, Gnocchetti Sardi & Mint *VG*

Dessert

Chilled Cardamom Rice Pudding, Prunes & Pedro Ximenez

Clementine and Almond Cake, Crème Fraiche & Pomegranate

Pear & Almond Frangipane Tart

Dark Chocolate Tart, Whipped Caramel Chocolate Ganache

Neal's Yard Cheese Table/Cake

Selection of Neal's Yard cheeses served with biscuits, grapes and homemade chutneys