



KITCHEN PARTY

PLATED MENUS

STARTERS

Served with bread basket and butter

Buffalo Mozzarella, Grilled Peach, Coppa & Chilli V GF

Chicken Liver Parfait, Pickled Apricot & Crispbread

Seabass Ceviche, Fennel, Orange, Crème Fraiche & Chilli GF

Burrata, Pea Puree, Pangrattato, Fresh Peas & Pea Shoots

Roast Courgette, Spring Onion, Hazelnut & Butterbean Hummus VG GF

MAINS

Duck Breast, Pickled Cherries, Braised Chicory & Confit Potato GF

Pressed Lamb Shoulder & Roast Rump, Roast Purple Sprouting Broccoli,
Warm Chickpea Puree & Guindilla Vinaigrette GF

Beef Fillet, Red Wine Sauce, Pickled Wild Mushrooms & Crispy Kale GF

Middlewhite Porchetta, Broad Bean Puree & Roast Shallot GF

Chicken Supreme, Wild Mushroom Cream, Red Rice & Sugar Snap Peas GF

Beef Sirloin, Dauphinois Potato & Watercress GF

VEGETARIAN & VEGAN MAIN COURSE

Wild Mushroom Arancini, Tarragon & Walnut Pesto V

Roast Hispi Cabbage, Cauliflower & Green Bean Pakora, Crispy Curry Leaves
with Coconut Raita GF VGO

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

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

Potato, Camembert & Wild Mushroom Pithivier, Watercress & Pickled Walnut Salad

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