

Sample Party Menu

Starter

Salmon, daikon, sesame

Citrus cured Scottish salmon, daikon relish, wasabi mayonnaise, furikake, nashi pear.

or

Broad bean, crème fraîche, wild garlic *(N)

Spring vegetable tart, lyonnaise onions, creme fraiche custard, wild garlic pesto.

or

Beef, onion, gherkin

Welsh pedigree beef tartare, smoked mayonnaise, gherkins, mushroom ketchup, beef fat croutons.

Main Course

Chickpea, courgette, black olive

Chickpea panisse, tapenade, roast courgette, aubergine caviar, red pepper ketchup.

or

Brill, cauliflower, roe

Cornish brill, fondant potato, leek & cauliflower tart, roe sauce.

or

Chicken, asparagus, mushroom

Robert Caldecott's chicken, English asparagus, stuffed morel, mushroom puree, roscoff onion.

Dessert

Chocolate, orange, milk

Odette's Jaffa cake, orange cream, salted milk ice cream, cocoa nibs

or

Apricot, yogurt, pistachio *(N)

Apricot soufflé, yogurt & honey ice cream, apricot caramel sauce, candied pistachios

or

Strawberry, basil, lemon

Mascarpone cheesecake, English strawberries, lemon, curd, basil & strawberry sorbet

Three course menu for £55 per person

(N) – Contains Nuts

Please note this is a sample menu - Menu might be subject to changes due to seasonality and produce availability
All prices are inclusive of VAT. Discretionary service charge of 12.50% will be added to the bill

Head Chef | Tom Dixon

