Spring & Summer Menus (EXTERNAL) 2021

**MENU 1**

Watercress Soup with Mushroom & Feta Beignet

Chicken Supreme with Red Pesto, Caramelised Apricots & Shallots served with Courgette Pappardelle and Beetroot Shoots

Chocolate Brownie Trifle with Lavender and Mixed Berries

£19.20 per person

**MENU 2**

Peppered Mackerel Salad with Samphire, Red Chicory, Poppy Seeds and Horseradish Oil

Lamb Rump with Nutmeg & Chickpea Purée served with Local Asparagus, Baby Vine Tomatoes and Pomegranate Seeds

Choux Buns, Summer Pansies and Butterscotch with Green Pistachio

£21.00 per person

**MENU 3**

Rhubarb, Feta and Melon Salad with Rosewater Tapioca

Duck Breast, Asparagus Niçoise and Parsley Root

Vanilla Panna Cotta with a Shot of Pimm’s and Strawberry Essence

£22.80 per person
MENU 4
Brussels Pâté with Bruschetta and Orange Salad
Sea Bass with Keta and Chive Beurre Blanc, Saffron & Sundried Tomato Pomme Purée served with Baby Carrots & Baby Leeks
Summer Fruit Tart with Vanilla & Cardamom Ice-cream

£25.20 per person

MENU 5
Smoked Chicken and Pousse Risotto with Cep Garnish
Tempura Cod, Carrot Velouté and Linguini with Romanesco
Summer Berry Eton Mess with Citrus Cream and Baby Coriander

£26.40 per person

MENU 6
Deep-fried Whitebait with Endive, Red Amaranth and Lemon Zest
Beef Fillet, Ras-El-Hanout Vegetables and Vine Fruit Couscous
Passion Fruit & Mango Délice with Live Yogurt and Honey

£28.20 per person

VEGETARIAN MAIN OPTIONS
Wild Mushroom and Crème Fraîche Tart
Mixed Pepper Wellington
Beef Tomato Yemista
Smoked Pepper Frittata

Vegetarian Starters Will Be the Same Meal with a Vegetable Variation Substituting the Protein

Menu prices does include VAT
Prices include a selection of Artisan Breads, Coffee and After Dinner Mints

If you have an Food Allergy or a Special Dietary Requirement please contact a Member of our Catering Team