

## FINE DINING MENU.

### CANAPÉS

Sweetcorn blini, with asparagus and ricotta (V)

Crab, lime and basil filo tartlets

Parmesan shortbreads, salsa verde (V)

Beef skewer with béarnaise

Gochjuang chicken skewers

Ceviche of prawn with chill, ginger, coriander and lime

Crostini with griddled courgette, mint and chilli (V)

Wild garlic veloute shot (V)

Crostini with roasted peppers and goats curd (V)

Fennel oatcakes with wild garlic and onion chutney (VG)

Seared Tuna skewers, sesame, soy, ginger

Confit of duck, walnut shortbread, pickled walnut

### STARTERS

Seabass ceviche, avocado puree, ponzu dressing, micro herbs, tapioca cracker

Coquille st jacques, hebridean scallops, pomme puree, cheese sauce, parsley crumb topping

Heritage tomato salad, burrata, basil oil, sourdough crouton, herbs and flowers

Pea and yorkshire feta croquettes, mint mayo, herbs, pickled cucumber (V)

Butter poached asparagus, smoked cod mousse, radish, fennel bread

Thai spring vegetable rolls, thai dressing (VG)

## MAIN COURSE

Pan fried chicken breast, leek and black garlic puree, asparagus, lemon scented pomme puree, asparagus

Sous vide beef, cafe de paris butter, goose fat chip, chargrilled mushroom, salad

Sous vide Pork tenderloin, puffed crackling, sage and onion puree, summer greens, jus, buttered new potato

Pan fried cod loin, salsa verde, fricassee of cannellini beans, summer vegetables

Courgette kimchi fritters, chargrilled courgette, parsley and cashew salad, pickled carrot (VG)

Chargrilled baby leeks, parmesan gnocchi, lemon butter sauce, summer greens (V)

## DESSERT

Lemon posset, raspberry gel, pistachio sponge, torched marshmallow, sorbet

White chocolate and passionfruit cheesecake, passionfruit sorbet

Dark chocolate mousse, chocolate sponge, creme fraiche ice cream, berries

Brandy snap, strawberry mousse, strawberry gel, sorbet

Ginger Sponge pudding, caramelised rum infused pineapple, salted caramel ice cream

Earl Grey tea pannacotta, raspberry gel, sorbet, cashew shortbread crumb

£60 per person including an in house chef

Waiting staff can be supplied at a cost of £60 per waitress (including travel) we recommend 2 waitresses for groups of more than 12.

Please note we are only able to cater in house for a minimum number of 8 guests you must all order the same dish with the exception of vegetarians.

Group sizes of more than 8 can order 2 choices