

STEVEN
EDWARDS

Sample Autumn Menu (Available September-November)

Please select one starter, main and dessert for your event. We will cater for dietary requests and allergies.

STARTERS

Watercress | Walnut

Watercress risotto with parmesan and walnuts

Pork | Apple

Slow cooked pork belly with granny smith apple and black pudding bon bon

Mackerel | Turnip

Stuffed mackerel with pickled turnips, horseradish and dill

MAINS

Cod | Leek

Butter roasted cod with blackened leek, oyster leaf and leek oil

Guinea | Pumpkin

Breast and leg of guinea with delicata pumpkin, sage and pumpkin seeds

Venison | Celeriac

Saddle of venison with salt baked celeriac, pickled celery and lovage

DESSERTS

Chocolate | Pine Nut

Chocolate mousse with pine nut ice cream and cocoa nib tuille

Apple | Marigold

Apple parfait with granny smith apple sorbet, shortbread crumb, marigold

Orange | Pink Grapefruit

Marinated orange with pink grapefruit sorbet and pistachio cake