

STEVEN  
EDWARDS

## Sample Spring Menu (Available March-May)

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

### STARTERS

#### **Beetroot | Pistachio**

Beetroot risotto with pistachios and parmesan

#### **Duck | Blood Orange**

Smoked duck ham and liver parfait with orange and brioche

#### **Halibut | Leek**

Cured and smoked halibut with crispy leeks and buttermilk

### MAINS

#### **Brill | Asparagus**

Buttered fillet of brill with asparagus and monks beard

#### **Guinea | Broccoli**

Breast and leg of guinea with char-grilled broccoli and macadamia nuts

#### **Beef | Onion**

Slow cooked rump of beef with pickled onions and mushroom ketchup

### DESSERTS

#### **Chocolate | Bay**

Chocolate mousse with bay leaf ice cream and cocoa nib tuille

#### **Pear | Coriander**

Poached Williams pear with coriander ice cream and honey

#### **Rhubarb | Custard**

Forced Yorkshire rhubarb served with set custard cream and sorrel