

Sample Summer Menu (Available June-August)

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

STARTERS

Tomato | Burrata

Marinated tomatoes with burrata, chargrilled sourdough and basil

Guina | Sweetcorn

Stuffed guinea breast with smoked corn, pancetta and watercress

Mackerel | Cucumber

Cured and flamed mackerel with cucumber ketchup, crème fraiche and borage

MAINS

Sea Bream | Globe Artichoke

Butter roasted sea bream with poached artichokes, fennel and lemon

Duck | Beetroot

Breast and leg of duck with pickled beetroot and blackberry jam

Beef | Lettuce

Slow cooked loin of beef with BBQ lettuce, Caesar mayo and parmesan

DESSERTS

Chocolate | Mint

Chocolate parfait with mint ice cream and cocoa nib tuille

Strawberry | Clotted Cream

Clotted cream mousse with strawberry sorbet, scone crumble and poached strawberries

Cherry | Almond

Almond frangipane with marinated cherries, crème fraiche and toasted almonds