

STEVEN
EDWARDS

Sample Winter Menu (Available December-February)

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

STARTERS

Cheese | Onion

Homemade crumpet with Welsh Rarebit, pickled onions and watercress

Guinea | Celeriac

Guinea breast with celeriac slaw, pickled celery and lovage

Sea Trout | Oyster

Poached sea trout with crispy oyster, sea herbs and butter sauce

MAINS

Hake | Chervil Root

Butter roasted hake with chervil root puree, hake broth and poached mussels

Duck | Chicory

Breast and leg of duck with chicory tart tatin and coffee dressing

Veal | Parsnip

Veal saddle with buttered parsnips, red onion marmalade gel and veal sauce

DESSERTS

Chocolate | Chestnut

Chocolate custard with chestnut ice cream and cocoa nib tuille

Mandarin | Crème Fraiche

Crème fraiche panna cotta with mandarin sorbet, marigold and honey cake

Lemon | Sheeps Yoghurt

Lemon curd with sheeps yoghurt sorbet, white chocolate tuille and sorrel