



SPRING/SUMMER MENU

Canapés/Starters

Caramelised Onion, Gorgonzola, Parma Ham and Basil Cups
Jamón Iberico and Manchego Croquettes, Roasted Garlic Aioli
Mini Beef Burgers, Baby Gem and Truffle Mayonnaise
Asian Glazed Pork Belly Skewers with Fine Pickled Cucumber
Fillet of Beef Carpaccio, Parmesan, Wild Rocket, White Truffle Oil
Honey and Mustard Sausages
Creamy Burrata and Seared Steak Garlic Crostinis
Salmon and Sesame Tartare with an Avocado and Wasabi Puree
Edamame Tartare with an Avocado and Wasabi Puree
Sesame Tuna Tartare, Wasabi mayonnaise and Crispy Garlic
Dorset Crab, Mango and Chilli Cups
Seared Tuna Tataki, Crisped Radishes, Spring Onions
Atlantic Prawn Cocktail, Crunchy Baby Gem
Baby Thai Fish Cakes, Nuoc Cham Dipping Sauce
Smoked Haddock Fishcakes, Chive and Lemon Mayonnaise
Griddled Asparagus, Vegan Truffle Aioli
Soft Quails Eggs, Chorizo Crumb, Hollandaise
Fiery Carrot Hummus, Pomegranate and Feta Crostini
Goats Cheese and Thyme Souffle, Dressed Lambs Lettuce
Baked Artichoke and Parmesan Dip, Seeded Crackers
Labneh, Radish Top and Carrots (v)
Beetroot and Halloumi Salad, Pomegranate and Dill

Meat/Fish Mains

Middle Eastern slow cooked leg of lamb
Rare Asian Fillet of Beef
Spatchcock chicken, Smoked Garlic and N'duja Butter
Whole Side of Salmon, Pickled Cucumber
Smokey cod and Prawn Filo Pie
Caramelised Onion and Chorizo Quiche
Miss Mimi's Famous Chicken, Bacon and Leek Puff Pastry Pie
Rolled Roast Pork, Chorizo and Crispy Breadcrumbs Stuffing, Caramelised Red Onions
Wild Venison loin, Brandy and Red Wine Reduction, Walnut Horseradish
6 Hour Lamb Shanks, Tomato and Trilogy Sauce
Lamb Neck Ragu, Parmesan Polenta, Salsa Verde
Fillet of Beef, Dauphinois Potatoes, Green Beans and a Horseradish Cream

Veggie Mains/Sides

Roasted Butternut, Pistachio Salsa, Basmati Rice
Spring Greens, Ricotta and Parmesan Lasagne
Lentil Chilli, Pico de Gallo, Guacamole
Crispy Sweet Potatoes, Chimichurri Sauce
Charred Celeriac Steaks with Salsa Verde topped with Broccoli Shoots
Coconut and Spinach Dhal, Roasted Sweet Potato, Coconut Chutney (vg)
Red Rice and Roasted Vegetable Salad, Capers and Fresh Basil
Smoked Chickpea Schiacciare, Crisped Blue Kale & Wild Garlic Salsa
Ottolenghi Green bean Salad, Orange and Toasted Hazelnuts
Roasted Aubergines, Tiger Bite Sauce, Crumbled Feta
Cumin and Honey Glazed Carrot Salad, Flaked Almonds and Sweet Chilli Dressing
Tenderstem Broccoli, Miso Yoghurt, Peanut Rayu
Long Roasted Eggplant, Crispy Garlic, Labne, Tiny Chilli Croutons (vg)
Braised Fennel Farro, Lemon and Basil (v)
Roast Tomatoes, Fennel & Chickpeas with Preserved Lemons & Honey (v)

Sides

Rustic Roast Potatoes
Tenderstem Broccoli
Carrot and Ginger Puree
Creamy Mashed Potato
Minted Petit Pois
Wholegrain and Yoghurt Slaw
Dauphinoise Potatoes
Wild Garlic Spring Greens
Romesco Sauce

Dessert

Salted Caramel Brownies with Creme Fraiche
Sticky Toffee Pudding with Jersey Cream
Wild Summer Berry Pavlova with Chocolate and Hazelnuts
Vanilla Affogato, Almond Biscotti
Perfectly Pink Poached Rhubarb, Whipped Vanilla Mascarpone, Cornflower Petals
Cinnamon Gooseberry Crumbles
Apple and Blackberry Crumble, Double Jersey Cream
Passion Fruit and Mango pavlova
Chocolate Mousse Pots
Warm Apricot and Almond Cake with Creme Fraiche
Vanilla Panna Cotta, Rhubarb Compote, Ginger Crumb
Zabaglione Semifreddo with Praline
Creme Caramel
Creme Brulee
Yoghurt and Cardamom Panna Cotta

Baked Goods

Porridge Bread with Mixed Seeds

Stem Ginger and Fennel Granola

Grilly's Flapjacks

Salted Caramel Brownies

Seeded Oat and Pistachio Loaf (gf)

Cherry, Pistachio and Coconut Cake

Almond Praline Cake

Tuscan Plum Tart

Carrot and Cardamom Slice

Tunisian Orange Cake

Chilli and Rosemary Spiced Nuts

Banana bread (Ferrero Rocher/Maltesers optional) (gf)

Dulche De Leche Celebration Cake (gf)