



## Platinum Event Menus 2022

Please choose **three** starters, **three** main courses and **three** desserts to offer your guests

### Starters

**Coronation Chicken Terrine**

apricot jelly, raisin puree, spiced aioli, brioche toast

**Wild Boar, Apple and Pulled Pork Croquette**

watercress & mustard aioli

**Duck, Ham, Chicken and Black Garlic Terrine (NGCI)**

pear chutney

**Mackerel Rillettes (NGCI)**

pickled cucumber, lemon, caviar

**Smoked Salmon Tartare (NGCI)**

shaved fennel, lemon crème fraiche, caper popcorn

**Oak Smoked Haddock Cake**

gribiche, preserved lemon, cucumber salad

**White Onion Velouté (NGCI)**

stilton scone

**Heritage Beetroot Carpaccio (VE, NGCI)**

horseradish, bronze fennel

**Piccolo Tomato Tart (V)**

ricotta, basil oil

**Glazed Smoked Duck (NGCI)**

Kentish apple remoulade, endive, parmesan croutons

**Charred Mackerel (NGCI)**

tomato ceviche, lime, coriander dressing

**Honey Roasted Heritage Carrots (VE, NGCI)**

glazed vegan halloumi, nectarine, pine nuts, pea shoots

### Mains

**Corn-fed Chicken**

baby leeks, buttered parmentier, mushroom, squash velouté

**Cider Pressed Belly of Pork (NGCI)**

burnt apple puree, sage fondant potato, maple carrot, kale, apple jus

**Rosemary Lamb Cutlet, Confit of Lamb Croquette**

potato fondant, glazed carrots, fine beans

**Seabass (NGCI)**

dill buttered fondant potato, baby leeks, cauliflower textures

**Chalk Steam Trout (NGCI)**

chard, golden carrot, bronze fennel, saffron liquor

**Parsley Crusted Cod Loin**

potato cake, crushed peas, champagne velouté

**Savoy Parcel (VE, NGCI)**

caraway cabbage, carrot puree, smoked beetroot lardons

**Artichoke Tart (V)**

potato terrine, smoky mushroom, hollandaise

**Purple Sprouting Broccoli & Feta Strudel (VE)**

olive mash, vine tomato, seasoned spinach, basil emulsion

**Aged Beef Fillet (NGCI)**

duck parfait, buttered kale, pomme Anna, roast carrots, madeira sauce

**Hake Fillet**

lemon crushed new potatoes, samphire, lobster bisque

**Thyme & Shallot Tartin (VE)**

glazed root vegetables, stuffed cabbage

### Desserts

**Rhubarb & Custard Sphere**

ginger snap

**Passion Fruit Delice (V)**

raspberry sorbet

**Warm Treacle Tart (V, NGCI)**

vanilla Chantilly

**Eton mess (V, NGCI)**

**Vegan Blueberry Cheesecake (VE)**

ginger snap, chantilly cream & macerated blueberries

**Chocolate Nemesis (V)**

honeycomb ice cream

**Dark Chocolate Truffle Torte**

vanilla ice cream

**Chocolate Fondant (V)**

butterscotch ice cream

**Local Cheese Selection (NGCI Available)**

biscuits, chutney & fruits

**White Chocolate Trifle (V, NGCI)**

Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

V = Vegetarian

VE = Vegan

NGCI = Non gluten containing ingredient