

# SAMPLE MENU

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## STARTER

Pan seared scallops, Jerusalem artichoke puree  
& crispy pancetta

Aged balsamic dressed heritage beetroot salad, goats cheese,  
honey mousse & spiced dukkah

Goat cheese crottin with caramelised fig mache salad

## MAIN

Roast lamb rump, smoked aubergine puree, seared zaatar grapes,  
pomegranate & rocket

Herb crusted cod, quinoa & tomato salsa, basil oil

Wild mushroom risotto, parmesan & parsley oil

Lemon and herb grilled polenta, roasted artichokes,  
charred feta & red pepper pesto

## DESSERT

Chocolate delice, hazelnut praline & caramelized pineapple

Yuzu citrus tart & blackberry compote

Pimm's jelly raspberries and orange with strawberry sorbet

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## CANAPES

4 for £7 or 6 for £10

Lamb, spring onion & coriander kofta skewers with cucumber mint raita

Confit duck spring rolls with sweet tangy BBQ sauce

Yuzu cured salmon, radish & coriander in filo cup

Wild mushroom arancini, truffle oil & parmesan

Dressed crab on toasted sourdough

Heritage tomato bruschetta with confit garlic & basil

## STREETFOODBOWLS

3 bowls for £16 or 4 bowls for £20

Moroccan spiced lamb with toasted almond & coriander cous cous

Mango and crab rice noodle salad

Pan seared gnocchi, wild mushrooms, rocket, parmesan & a drizzle of truffle oil

Teriyaki fried noodles with chilli garlic prawns

Wild boar ragu with fresh egg pasta and parmesan