



Autumn / Winter 2021 Prices

- 3 Course Meal - £55 per person
- 3 Course Meal with x 3 Canapés - £67 per person
- 5 Course Meal (with Snack & pre-dessert) £75 per person
- 5 Course Meal with Canapés - £85 per person

Please note there is a minimum charge of £350. All other information can be found by clicking the “How It Works” button on our website.

Sourdough Bread / Butter for the table

Starters

- Panko Breaded Pork Scotch Egg / Watercress / Mushroom Ketchup
- Bouillabaise / Poached Cod / Scallop / Confit Fennel / Lobster / Aioli
- Cured Trout Fillet / Charred Gem Lettuce / Tartare Dressing / Lemon Gel
- Cauliflower / Beer / Cheddar Soup / Onion Oil (v)
- Pressed Duck Terrine / Plum Ketchup / Pickled Plum / Spiced Toast
- Caesar Salad Croquettes / Spinach Puree / Parmesan / Samphire

Mains

- Chicken Breast / Chicken Ragout / Cep Puree / Corn / Nuts & Seeds / Turnip / Chicken Jus
- Pork Belly / Pork Nugget / Cauliflower / Walnut & Mushroom Ketchup / Potato Fondant / Jus (n)
- Salt Baked Celeriac / Celeriac Puree / Apple Fondant / Blue Cheese / Celery / Pickled Walnut (v)
- Duck Breast / Duck Leg Nugget / Salt Baked Carrot / Hispi Cabbage / Fondant Potato / Duck Jus
- Rump Steak / Mini Jackets / Sour Cream & Chives / Charred Cabbage / Burnt Onion & Beef Jus
- Pan Fried Pollack / Pumpkin Puree / Cockle Butter Sauce / Mash / Sea Herbs

Desserts

- Lemon Posset / Meringue / Thyme Shortbread / Black Olive Caramel / White Chocolate
- Toffee Pudding Cake / Poached Apple / Walnut Crumble / Salted Caramel Ice Cream (n)
- Chocolate Tart / Chocolate Soil / Orange Ice Cream
- Mango & Passion Fruit Cheesecake / Oat Crumble / Passion Fruit Curd
- Popcorn Panna Cotta / Soy Gel / Popcorn Crumble
- Treacle Pudding “Tart” / Spiced Biscuit / Clotted Cream

Canapés

Ham Hock Sandwich with Orange Marmalade

Wild Mushroom Arancini, Kentish Blue Cheese Mousse (v)

Mackerel Pate on Sourdough Toast

Smoked Cheddar Croquettes with Tomato and Chilli Jam (v)

Mini Red Onion Marmalade Tarts with Blue Cheese, Pickled Walnut & Pear (v)

Bacon & Eggs on Toast

Beef Bolognese Fritters, Shaved Parmesan

Pulled Pork Croquettes with Barbecue Sauce

Open Steak Sandwich with Bernaise Butter & Rocket

Beef Tartare with Sour Onions & Onion Powder on Sourdough Toast

Mini Jamy Dodger - Chicken Liver Parfait, Sablé Biscuit & Cherry Gel

Salt Cod Croquettes with Garlic Aioli

Jerusalem Artichoke with Truffled Brie & Honey (v)