



LUNCHES & DINNERS STARTERS

LAND

Crispy duck salad
Ham hock terrine with soft-boiled egg & frisée
Chicken liver parfait with cornichons, heritage tomato chutney & sourdough toast
Trealy farm bresaola with rocket & parmesan
Caesar salad with chicken crackling & crisp quails egg
Vitello tonnato

SEA

Cod cheeks with tartare sauce
Prawn cocktail with seared prawns, avocado & gem lettuce & Bloody Mary dressing
Hand dived seared scallops with pea puree, crisp pancetta shard and pea shoots
Cromer crab, green apple & agretti salad
Deville sprat whitebait with aioli

LUNCHES & DINNERS MAINS

LAND

Crispy confit duck leg, French bottled peas & creamy mashed potato
Grilled chicken breast with Judion beans, flat parsley datterini & chorizo
Lamb rump with vanilla braised chicory & sorrel pesto
Pork belly with ginger & star anise, pak choi, edamame & buckwheat soba
Roast Sirloin with fries, field mushroom, watercress & béarnaise
Charcoal spit-roasted Moroccan-spiced whole lamb with smoked aubergine, couscous, maftoul, mograbiah, sour cherry & caramelized onion
Double chop of salt marsh lamb with Café de Paris butter with champ & broad beans
Scented quail, biberli cacik peppers roast potatoes with chili & preserved lemon
Lightly smoked Goosnargh duck breast, casserole of bottled peas, confit leg & duck fat roast potatoes

SEA

Certified Hastings landed Dover sole with black butter & capers
Sustainable Scottish farmed halibut poached in olive with braised gem lettuce & crushed caper & dill-spiked Jersey potatoes
Land-farmed turbot with artichoke puree, flower sprouts & macadamia
Bream with mango & green papaya som tam
Homemade Catalan hake & mussel fish stew
Spiced buttermilk coley with baby spinach & urid dhal

DESSERTS & MINI PUDS

Pistachio & olive oil cake with roasted rhubarb (V / DF)
S'frappole with Frangelico cream & berries (V)
Chocolate salt caramel tart with corn cream & toffee popcorn (V)
Lemon panna cotta with Grappa & fresh raspberries (GF)
Forbidden black coconut rice pudding with fresh mango (GF / VEGAN)
Dark chocolate & blood orange Jaffa cakes (V)
Tiramisu (V)
Sicilian lemon meringue tart (V)
Black forest gateaux (V)
Rhubarb fools with pistachio pashmak (V)
“Hashcake” (V)
Raspberry & almond trifles with popping candy (V)
Chocolate chunk ice cream sandwiches (V)
Moorish almond & cinnamon citrus cakes (GF)
Our own gelo-lollies covered in Belgian chocolate with almond brittle, salt caramel, fig & honey, raspberry ripple, banana chocolate flavours etc (V / GF)
Jellies – Gin & tonic, Summer cup, elderflower & cucumber (GF / DF)
Chocolate amaretto pots with sesame brittle (V)
Italian meringue-topped laser-cut egg shell filled with Alphonso mango crème diplomate & passion fruit “yolk” served in an egg cup with caramelized pineapple & lime leaf soldiers (V / GF)
Lavender scones, organic jam, berries and clotted cream (V)
Paradise bars (V / GF / DF)
Sorbet filled fresh fruits (GF / DF / VEGAN)
Fruit boards (V / GF / DF)

*All of our menus are created uniquely for your event
These dishes are not set menus but are here simply here to whet your appetite*