

Sample Menu

Canapés

Filo tart of griddled fennel, fennel puree & aged Parmesan

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Soy marinated mackerel, red apple purée & sorrel cress

—

Sea bass ceviche, pickled cucumber, mooli & yuzu dressing

—

Cured sea trout, wasabi mayonnaise, pea blini & baby watercress

—

English asparagus tips with grapefruit hollandaise

—

Beetroot & Sairass goats cheese cannelloni on pine nut sable

—

Rice paper roll of charred courgette flower, broad bean, pea & mint brandade

—

Parsnip crisps, roast pheasant breast & parsley root puree

—

Confit cod cheek, garden pea foam on crispy cod skin

—

Dry aged ribeye beef with béarnaise sauce & English truffle

Dessert Canapés

Miniature baked Alaska of mango & yoghurt ice cream with caramelized Italian meringue

—

Lemon posset, pistachio praline & black pepper shortbread

—

Jerusalem artichoke parfait & sweet polenta cigarellos

—

White chocolate & Tonka bean truffles

Bowl Food

Celeriac risotto, Hampshire coppa ham, lemon & garden herbs

Pumpkin gnocchi, porcini mushrooms, aged Parmesan & balsamic dressing

Confit loch Duart salmon, crispy pork belly, choucroute & smoked raisin reduction

Line caught Weymouth Pollock, crown prince pumpkin & sage beurre blanc

Braised ox cheek, horseradish mash, ginger carrots & herb brioche crumb

Roast partridge breast, parsnip puree, roast hazelnuts & thyme jus

Starters

Jerusalem artichoke Veloute, golden chanterelles & Cep brioche

Marinated kohlrabi, Cornish crab mayonnaise, apple & fennel salad, sour dough toast

Salt baked heritage carrot & beetroot salad, goat's cheese emulsion & thyme crumble

Creamy Burrata, oven dried Heirloom tomato salad & Parmesan tuile

Pan roasted quail, cep puree, quail Scotch egg & wood sorrel

Beetroot cured confit Salmon, baby watercress, pomello & pink peppercorn dressing

Smoked haddock & confit charlotte potato, poached quails egg, native oyster cream

Turnip & apple velouté, braised rabbit & tarragon emulsion

Beetroot cured confit Salmon, baby watercress, pomello & pink peppercorn dressing

Mains

Seared fillet of brill, shaved English asparagus, salt mash samphire & lobster sabayon

Pumpkin gnocchi, roast Porcini mushrooms, aged Parmesan, wild rocket & English truffle

Roast fillet of lockinge estate venison with venison hotpot, spiced red cabbage,
Pomme Anna potato and buttered kale

Steamed fillet of Dorade, crushed Jersey royals, black olive & smoked tomato dressing

Sous vide fillet of Gloucestershire pork, crispy pigs trotter, spiced lentils, parsnip puree
& apple espuma

Dry aged fillet of Oxfordshire beef, smoked potato puree, roast baby artichokes,
charred baby leeks & Madera jus

Aylesbury duck breast, potato & thyme terrine smoked carrot puree, caramelized
shallots & plum jus

Cornish line caught Turbot, Scottish langoustine, sea purslane & baby spinach

Dessert

Dark chocolate Pave, crème fraiche ice cream, honeycomb & blackberry

Poached Williams's pear, Rum Baba & Jerusalem Artichoke ice cream

Assiette of strawberries, clotted cream ice cream & baby basil

Coconut & white chocolate Panna Cotta, mango puree and vanilla shortbread

Banana & caramel trifle, bitter chocolate sorbet & almond financier

Williams's pear Tart Tatin, fig carpaccio & cinnamon ice cream

Lemon meringue pie with pine nut ice cream

Chocolate & pistachio Moelleux, milk & honey ice cream