

# Party Menu

55 per person

additional supplement \* 5

## Starters

Pea Veloute **D G** ( **V** on request )  
Pea & Ham Salad | Bocconcini | Mint Crème Fraiche

Crab **D G**  
White Crab Meat | Cucumber | Lovage | Grape | Buttermilk | Yuzu | Chilli

Foie Royal **D G**  
Peach | Ginger Bread | Muscat Jelly | Vanilla

Mushroom Chawanmushi **D G V**  
Smoked Potato | Hay | Celeriac | Shimeji Mushrooms | Apple Blossom

## Mains

Monkfish **D G**  
Prawn Toast | Napa Cabbage | Gochujang | Coconut & Lobster Bisque

\* Treacle Cured Fillet of Beef ( *pink* ) **D**  
Grelot Onion | Morels | Celeriac & Short Rib Cannelloni | Smoked Bone Marrow Aioli

Lamb Loin ( *pink* ) **D G**  
Pea & Asparagus Tart | Smoked Dulse & Jersey Royals | Seaweed

Wild Garlic & Butternut Squash Raviolo **D G N V**  
Choy Sum | Onion & Truffle Espuma | Hazelnuts | Parsley Oil

**Sides** 6

- Triple Cooked Chips | Truffle Mayo | Parmesan **D V**
- Caesar Salad | Crispy Anchovies | Parmesan **D G V**
- Mash | Lovage Oil **D V**
- Chilli Roasted Tenderstem Broccoli **V**
- Jersey Royal Potatoes | Wild Garlic Emulsion **V**

## Desserts

Chocolate & Passionfruit **D G N V**  
Chocolate Mousse | Passion Fruit Cremeux | Pink Peppercorn Ice Cream

Amalfi Lemon **D G V**  
Lemon Confit | Lemon Mascarpone | Yuzu

Mango Mochi **Ve**  
Coconut Tapioca | Crispy Fondant | Mango Sorbet

\* Selection of Five World Cheeses **D G N**  
Chutney | Biscuits

**subject to seasonal change and availability**

please inform your server of dietary requirements - Vegan Menu available on request | some dishes may contain lead shot

**D** contains dairy

**G** contains gluten

**N** contains nuts

**V** vegetarian

**Ve** vegan