

Party Menu

55 per person

additional supplement * 5

Starters

Pea Veloute **D G V**

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

6
Sides

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