

# Party Menu

55 per person

additional supplement \* 5

## Starters

Curried Sweet Potato Velouté D G V

Onion Bhaji | Yoghurt

Cornish Mackerel G

Gazpacho | Chorizo | Olive Oil & Lemon Verbena Sorbet

Beef Carpaccio G

Shimeji Mushrooms | Bone Marrow Aioli | Cured Yolk

Artichoke Chawanmushi V

Oyster Mushroom | Artichoke Caramel | Summer Truffle

## Mains

Halibut D G

Sarladaise | Fennel | Crayfish & Halibut Mousse | Lemon & Basil Dressing

\* Treacle Cured Fillet of Beef (pink) D

Lyonnaise Potato Terrine | Capers | Cured Egg Yolk | Truffle | Nasturtium | Crispy Shallots

Duck Breast (pink) D G

Sweet Potato Terrine | Kimchi | Confit Duck | BBQ Corn | Hoi Sin Glaze

Sweet Potato & Ricotta Raviolo D G V

Baby Leeks | Stilton Espuma | Chargrilled Sweet Potato | 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 | Black Garlic Emulsion V

## Desserts

Milk Chocolate Cremeux D G V

Chocolate Crepe | Sherry Caramel | Coffee Mousse

Lemon Meringue Tart D G V

Basil Curd | Strawberry & Yuzu Ice Cream

Lychee Parfait D

Grapefruit, Rose Pavlova, Hibiscus Jelly

\* 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