

## **EVENT MENU 1 - £55 per person**

### **STARTERS**

#### **Severn and Wye smoked salmon**

Severn and wye smoked salmon, avocado puree, shaved fennel, coriander

#### **Ham hock**

Peas, sugar snap, new potatoes, watercress

#### **Goat cheese salad**

Mixed leaves, soft French goat cheese, Apple caviar, candied walnuts, croutons

### **MAINS**

#### **Sea bream**

Asparagus, green courgette, and parmesan puree, sauce vierge

#### **Corn Fed Chicken Breast**

Pea puree, peas, confit shallots, baby gem, Parisian gnocchi, crispy bacon, jus, mint oil

#### **Miso aubergine**

Spring onions, sesame seed coriander, fregola

### **SIDES**

Additional £6 per portion

#### **Fries**

**Buttered Green Beans**

**Wilted Spinach**

**Tartare Mashed Potatoes**

### **DESSERTS**

#### **Vanilla crème brûlée**

#### **Nutella chocolate tarte**

Sweet pastry tart, vanilla mousseline, Nutella filled choux

#### **Mille-Feuille**

Layers of delicate pastry & crème patisserie