

EVENT MENU 3 - £65 per person (Sharing menu)

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

Fries

Buttered Green Beans

Wilted Spinach

Tartare mashed potatoes

DESSERTS

Vanilla crème brûlée

Nutella chocolate tart

Sweet pastry tart, vanilla mousseline, Nutella filled choux

Mille-Feuille

Layers of delicate pastry & crème patisserie