

PLATED MENUS

WE WRITE A BESPOKE MENUS FOR EACH EVENT WE HOST, TAILORED PERFECTLY TO YOUR PREFERENCE, BUT HERE ARE SOME OF OUR IDEAS FOR INSPIRATION

STARTER

Braised Lamb Belly, Almond Purée, Charred Peach, Olive Crumb, Basil
Ham Hock Croquette, Celeriac Remoulade, Tarragon Jelly, Pickled Grape
Cured & Torched Salmon, Satay, Pak Choi, Squid Ink Tapioca
Plaice Ceviche, Avocado Purée, Frisée, Apple, Salmon Roe
Herb Gnocchi, Cured Trout, Shellfish Bisque, Lemon Purée
Burrata, BBQ Watermelon, Bloody Mary Gel, Black Olive, Focaccia Croutons
Falafel, Beetroot Dahl, Coriander Gremolata, Yoghurt, Pickles

MAIN

Maple & Soy Lamb Rump, Spiced Freekah, Cauliflower, Romesco
Pot Roast Chicken, Smoked Bean Cassoulet, Cavolo Nero, Charred Onion, Chicken Crackling
Confit Pork Belly, Red Pepper Ragù, Mash, Bisque, Chervil
Roast Cod, Potato Terrine, Charred Hispi, Bacon Velouté, Roe
Poached Trout, Crispy Jersey Royal, Roast Fennel, Sea Herb Butter
BBQ Aubergine, Spiced Cauliflower Fregola, Pomegranate, Coriander
Courgette & Halloumi Beignet, Whipped Maple Tofu, Roast Squash, Paprika Cashews

DESSERT

Parsnip Parfait, Raspberry Gel, Honeycomb, Puffed Barley
Dark Chocolate Cremeaux, Salted Caramel, Malt Ice Cream, Caramelised White Chocolate Tuille
Roast Apple Panacotta, Raisin Purée, Oat Crumb, Yoghurt & Honey Sorbet
Caramel Tart, Peanut Ice Cream, Popping Candy, Milk Crumb
Blackberry Frangipane Tart, Bay Leaf Ice Cream, Spiced Port Gel