

CRAVE

TO BEGIN

Gin cured Scotch Salmon, beetroot, & horse radish crème fraich
Wild mushrooms, poached duck egg, sourdough toast (v)
Chicken liver parfait, red onion marmalade, toasted brioche
King prawn and Cray fish Cocktail, thousand islands dressing

MAIN EVENT

Free range chicken supreme, gratin potatoes, peas,
honey roast carrots, & tarragon jus
Fillet of line caught Sea bass, wilted spinach, crushed
potatoes, hollandaise sauce
Wild mushroom risotto, pea shoots, & parmesan (v)
Welsh Lamb rump, sweet potato fondant, fine beans & red wine
sauce

AFTERS

Tonka bean crème Brule, tropical fruit compote
Warm chocolate brownie, coffee ice cream
Lemon tart, raspberry couli
Sticky toffee pudding, toffee sauce, vanilla ice cream

*An additional cheese course for the table can also be added.
A selection of fresh baked bread is included.*

DESIRE

INTRO

Pea and mint cappuccino

TO BEGIN

Cornish crab cakes, spicy tomato & sweet corn
relish Black pudding Scotch egg, tartar sauce
Ballotine of organic chicken, air dried ham, summer salad, buttermilk
dressing Grilled asparagus, poached duck egg, hollandaise sauce (v)

MAIN EVENT

Roast Duck breast, parsnip puree, compressed apple, & Madeira sauce
Fillet of John Dory, artichoke, courgette, pea shoots, & caviar cream
Pork fillet medallions, sweet corn & ham farce, basil mash, mustard cream
sauce
Roasted baby acorn squash, parsnip mash, hazelnut
crust, tender stem broccoli, & truffle butter (v)

AFTERS

Dark chocolate torte, mango sorbet
Apple & blackberry crumble, vanilla custard, clotted cream
ice cream Red wine poached pear, vanilla Pannacotta
Sherry laced Trifle, basil sorbet

*An additional cheese course for the table can also be
added.*

A selection of fresh baked bread is included.



Celebrate
At Home
by me and him

INDULGE

INTRO

Butternut squash soup, goats cheese curd and chives (v)

TO BEGIN

Luxury Seafood platter – Fresh Oysters, king prawns, Cornish shells, crab, & lobster

Finest selection served individually or as a platter to share for the whole table

Old spot ham & Foie gras terrine, cider jelly, toasted brioche

Pan roasted Cornish king scallops, carrot puree, caper & raisin dressing

Twice baked Montgomery's cheddar cheese soufflé (v)

MAIN EVENT

Cannon of herb crusted Welsh lamb, mint crushed peas, honey roast roots, & potato bon bons

Fillet of line caught Turbot, artichoke puree, baby veg, brown shrimp butter

Aubergine spring rolls, spinach, pine nuts and ricotta, spicy tomato sauce, polenta chips (v)

Fillet of Scotch beef, gratin potatoes, roast field mushroom, spinach, & bone marrow jus

AFTERS

Hot chocolate fondant, malt ice cream

Lemon posset, raspberry compote, short bread biscuit

Summer fruit & Champagne jelly, elderflower ice cream

Selection of British cheeses with biscuits and grapes

An additional cheese course for the table can also be added.

A selection of fresh baked bread, tea/ coffee, & chocolate truffles are included.



Celebrate
At Home
by one and done

GRAZE

TASTING MENU

Welcome glass of Prosecco & chefs canapés

Wild mushroom volute (v)

Foie gras parfait, fig chutney,
toasted brioche

Pan seared king scallops,
fennel salad, brown butter

Fillet of cod, truffle mash potato,
peas & feves, champagne cream

Cannon of herb crusted lamb, gratin potatoes,
baby carrots, spinach, & mint sauce

Rice pudding, cherry, & custard

Dark chocolate torte, mango sorbet

*An additional cheese course for the table can also be added.
A selection of fresh baked bread, tea/ coffee, & chocolate truffles are included.*



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