



## Sharing Menu

### Suggested Cold Canapés

#### **Ham Hock Terrine with Homemade Piccalilli**

Served on toasted brioche

#### **Beetroot Gravlax Salmon**

Beetroot salmon gravlax, soured cream, served on a sourdough crouton, garnished with baby fennel

#### **Carpaccio of Beef**

Thinly sliced, brushed with truffle oil on seared ciabatta, with a little soured cream with chive, garnished with baby rocket leaves and sprinkled with shavings of parmesan

#### **Quails Eggs and Breakfast Radishes - (V)**

Served in a bamboo basket on a bed of baby watercress leaves with a raised glass dish of celery salt

#### **Smoked Sea Trout Scones**

Little cheese scones topped with creamed smoked sea trout and smoked trout fillets garnished with baby chive leaves

#### **Duck Ham**

Pressed and served on toasted brioche with gin and tonic jelly topped with lime marmalade

#### **Spinach Roulade - (V)**

Rolled with cream cheese and wild mushrooms in truffle oil sliced on little brown bread croutons

#### **Smoked Salmon Blinis**

Little buttermilk blinis topped with a little soured cream with chives and a ruffle of smoked salmon garnished with lemon balm and sprinkled with lemon pepper

### Suggested Starter

#### **Warm Assorted Flat Breads**

Assorted homemade flat breads with parsley, garlic and nigella seeds, coriander and mustard seeds

#### **Little Chorizo Sausages**

Little chorizo sausages cooked in honey sprinkled with chopped chives

### **Chickpea Houmous - (V)**

Chickpeas with tahini, garlic, olive oil and lemon drizzled with olive oil and sprinkled with lemon zest

### **Grilled Halloumi - (V)**

Chargrilled halloumi served with wedges of fresh lime garnished with fresh pea shoots

### **Grilled Prawn Skewers**

Marinated tiger tails threaded onto bamboo skewers and seared on a skillet

### **Edamame and Avocado Salad - (V)**

Edamame beans, coarsely chopped avocado, chillies and crushed peas

### **Baked Mini Peppers with Bocconcini - (V)**

Warm orange, red and green mini peppers, tossed in homemade pesto and sprinkled with bocconcini and garnished with baby basil leaves

## **Suggested Main Course**

### **Warm Assorted Flat Breads**

Assorted homemade flat breads with parsley, garlic and nigella seeds, coriander and mustard seeds

### **Marinated Chump of Lamb**

Marinated in garlic, yoghurt and herbs, seared and served pink, sliced and garnished with fresh pea shoots

### **Marinated Breast of Chicken**

Marinated in olive oil, garlic and thyme with lemon, seared and sliced garnished with baby thyme leaves and caramelised preserved lemons

### **Monkfish**

Loin of monkfish wrapped in Parma ham and sliced, garnished with cured and baked baby cherry tomatoes, and baby basil leaves

### **Butterbean Tagine**

Butterbeans with baked squash, roasted peppers, grilled courgettes, red onion and aubergine with blanched tomatoes

### **Parmentier Potatoes**

Little cubed potatoes roasted in sunflower oil, sprinkled with sea salt and chopped rosemary

### **Warm Heritage Tomato Salad**

Assorted coloured tomatoes and cured tomatoes tossed in a warm tomato salsa

### **Quacacasa**

A puree of avocado, coriander, green bell peppers, garlic and chillies

# Puddings

## Cold Puddings

### **Blackberry Eton Mess**

A crushed meringue with whipped cream blackberries and blackberry cassis, garnished with a sprig of mint

### **Vanilla Brulee**

A set vanilla brûlée with a lightly caramelised topping speared with a swirl of caramel and garnished with a cut fig

### **Ginger Trifle**

Ginger cake layered with vanilla sponge and fresh orange segments, topped with crème anglaise and whipped cream, speared with shards of broken caramel

### **Double Cream**

## Warm Puddings

### **Sticky Toffee Pudding**

Individual sticky toffee pudding topped with date drizzled with salted caramel sauce

### **Chocolate Fondant Pudding**

Individual chocolate pudding with a runny inside drizzled with chocolate sauce

### **Crème Anglaise**

