



Arrange
me a

Menu 3

Canapés

Confit breast of lamb, smoked pumpkin jam

Mackerel toasts, gooseberry gel and pickles on rye

*Poached breast of guinea fowl, powdered chicken crackling, leg
mousse with pickled girolle*

Jerusalem artichoke cappuccino

Starters

*Terrine of wild rabbit, burnt peaches, smoked salt and rapeseed
and oil emulsion*

Scallop, red mullet and crab bisque with fennel

Fennel risotto

Chickpea and saffron cassoulet, griddled octopus

*Salad of smoked cod roe, braised cod tongues and cheeks with
preserved lemon*

Crab and quail's scramble eggs, girolle and micro salad tart

Main

Pan fried fillet of brill, cockle veloute with wild mushroom and sea purslane

Butter cooked haunch of roe deer, nigella seeds and polenta potatoes, beetroot paint mixed roots vegetables and reduction

Deconstructed Suckling pig

Smoked pork belly, seared tenderloin, burnt sweet corn puree, sweet Sicily and turnip crisps

Roasted cannon of lamb, sweetbread and hazelnut butter ravioli, grilled lettuce and tomato

Desserts

Luxury rice pudding brulee and rhubarb textures

Clotted cream and heather honey parfait, tobacco praline and roasted hazelnuts

Flourless chocolate cake, fennel pollen praline accompanied by ricotta and lemon rind ice-cream

Fig and braised walnut clafouti