

SHARING FEASTS

Meat Feasts

- Chicken marinated in Oloroso sherry and tarragon with tarragon jus (h/c)
- Chicken marinated in thyme and garlic with salsa verde (h/c)
- Slow roast shoulder of lamb with crushed broad beans and dill (h)
- Lamb tagine with apricots, preserved lemons and green olives (h)
- Pink roasted beef marinated in balsamic, rosemary and garlic with fresh creamed horseradish (h/c)
- Porchetta (stuffed rolled shoulder of pork with sage, garlic and lemon) with braised Barlotti beans (h)
- Slow roast Asian pork belly with red chilli, spring onion and coriander garnish (h)
- Pulled pork shoulder with apple slaw (h)
- Cider baked glazed ham
- Ham hock, green bean and Jersey Royal salad with sweet mustard dressing (c)
- Lamb kofte with minted yoghurt dip on a bed of couscous salad (h/c)

Fishy Feasts

- Roast hake with tenderstem broccoli, buerre noisette and deep fried gnocchi (h)
- Seared tuna with mirin and soy dressing, crispy ginger and shallots and coriander shoots (h/c)
- Dry fried prawns with a curried coconut coating (h/c)
- Poached cod with saffron potatoes and preserved lemon and coriander relish (h)
- Oven roast sea bream with lemon marinated fennel and soy sesame dressing (h)
- Oven roast pollock with herby black olive and chilli sauce (h)
- Glazed oriental salmon with coriander, chilli and spring onions (h/c)
- Poached salmon with pea and mint puree (c)
- Homemade fishcakes with homemade tartar sauce (h)
- Seared tuna nicoise

Veggie Feasts

- Cardamom roast cauliflower and potatoes with lime dressing (h/c)
- Baked orzo with mozzarella, oregano and roasted tomatoes (h)
- Mushroom and tarragon pithivier (h/c)
- Portabello mushrooms with sunblush tomato pesto and Parmesan crust (h)
- Pea, runner bean, mint and mascarpone spelt risotto (h)
- Roasted summer squash stuffed with nutty spiced rice (h)
- Fennel stuffed roasted red peppers (h/c)
- Feta, cherry tomato and spinach tart (h/c)
- Roasted red pepper and feta empanadas (h/c)
- Red onion and goat's cheese galette (h/c)
- Spinach and feta filo pastries (h/c)

Salads and Sides

- Shaved fennel and mint salad with young goats cheese and fresh lemon vinaigrette (c)
- Watercress, pomegranate and feta salad (c)
- Broad bean and dill pilaf rice with cinnamon, cumin and saffron with garlic yoghurt dressing (h/c)
- Roasted summer vegetables with gremolata (h)
- Asparagus, roasted peppers, roasted red onion and rocket with crispy coated soft boiled eggs (h/c)
- Avocado, quinoa and broad bean salad with radishes and purple radish cress (c)
- Three green bean and hazelnut salad with orange dressing (h/c)
- Heirloom tomato salad with mixed tomatoes, fresh oregano and basil in a Calabrian extra virgin oil dressing (c)
- Cucumber, red chilli and poppy seed salad (c)
- Baby potato salad with lemon and wholegrain dressing (h/c)
- Ratte potato salad with shallots, capers, rocket and Dijon dressing (h/c)
- Aromatic cous cous with roast vegetables and mixed leaves (c)
- Chopped salad - cucumbers, peppers, spring onions, tomatoes with lemon juice, mint, parsley and olive oil
- Green salad with soft herbs and vinaigrette

(All the above served with a selection of speciality breads)

Sweet Treats

- Blackcurrant meringue tart
- Summer pudding with pouring cream
- Rosewater and yoghurt pannacotta with passion fruit puree
- Gooseberry fool with homemade shortbread biscuits
- Eton mess
Lemon tart with vanilla mascarpone cream
- Coconut pavlova with mango and passion fruit
- Gooey double chocolate brownies
- Baked New York cheesecake with summer berries
- Rhubarb and ginger crumble with custard or cream (h)
- Chocolate sachertorte with berries and thick cream
- Marsala and honey baked peaches with crushed amaretti biscuits

(h) = dishes served hot or warm

(h/c) = dishes can be served hot or cold