

BANQUETING MENU

Please select one starter, one main and one dessert

Please note all guests will enjoy the same menu with the exception of dietary requirements

STARTERS

Tuna tatare, broccoli, kumquat, watercress
Scallop, kombu, smoked bacon, sabayon
Chicken ballotine, sweetcorn, semolina, orange
Quail, parsnip, blackberry, sorrel
Burrata, blood orange, lavender, balsamic
Carrot gazpacho mousse, avocado, mango, spring onions (ve)

MAINS

Stone bass, cauliflower, daikon, leek
Halibut, asparagus, spring onion, Maris Piper potatoes, almonds
Miso-glazed salmon, mango, cucumber, avocado
Duck breast, cherry, parsnip, yuzu, chestnut
Chicken breast, thyme, pistachio, carrot, potato fondant
Lamb rump, morels, potato, broad beans, smoked hollandaise
Crispy tofu, tempura enoki, king oyster mushroom, katsu curry (ve)

DESSERTS

Berry tapioca, violet and berry gel, raspberry sorbet (ve)

Coffee sponge, mousse and ice cream,
chocolate ganache, coffee and cardamom Chantilly

Hazelnut dacquoise, raspberry mousse and ice cream

Exotic fruit posset, mango jelly and sorbet, coconut crumble (ve)

Vanilla mousse, blackcurrant crémeux, chestnut ice cream, sablé

Almond sponge, orange posset, praline

Poached pear, grapefruit crémeux, almond cream,
pear sorbet, sablé (v)