

Event Menu C

Served with Warm Sourdough & Gordal Olives

Snacks

Smoked Cod's Roe, Winter Crudit  & Fried Olives, Chili and Anchovy & Comt  & Black Truffle Puffs, Honey, Chives

Vegan option: Winter Crudit , Black Tahini & Olives & Pear and Walnut Chicory

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Starters

Aged Beef Fillet Carpaccio Horseradish, Cr me Fra che, Crispy Capers

Hush Prawn Cocktail Avocado, Bloody Mary dressing

Vegetarian option: La Latteria Burrata Violet Artichokes, Gremolata

Vegan option: Heirloom Beetroot and Apple Tartare, Tamari, Black Garlic and Wasabi

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Mains

Aged Fillet of Beef, Pomme Anna, Watercress, Spinach

Roasted Stonebass Braised Fennel, Thai Bouillabaisse

Chermoula Marinaded Lamb Rump Harissa, Yogurt, Aubergine

Vegetarian and Vegan option: Salt Baked Celeriac Gnocchi Cal ot Vinaigrette (vg)

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Desserts

Valrhona Chocolate Tart, Neil's Cr me Fra che

Lavender Cr me Br l e

Vegan option: Alphonso Mango Sorbet, Grilled Pineapple, Vanilla & Mint

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Selection of British Cheeses, Crackers and Chutney