

Paddington Menu

Canapés, selection of three *£10.00 supplement*

Amuse Bouche *£5.00 supplement*

Starters

Watercress and Jersey Royal potato soup, whipped goat's curd (V)

Green and white asparagus, parmesan crusted poached egg, tomato and herb dressing (V)

Norfolk black chicken terrine, rhubarb chutney, pistachio crumbs, Melba toast

Crispy lamb's sweetbreads, sauce gribiche, pea shoot and radish salad

Dressed Dorset white crab meat, avocado, pink grapefruit

Salmon and Gilt bream ceviche, pickled cucumber, dill crème fraiche

Sorbet *£5.00 supplement*

Mains

Spring vegetable risotto, honey and ricotta stuffed courgette flower (V)

Sun blushed tomato polenta fritters, guacamole, olive tapenade, crispy shallots (V)

Honey and soy glazed Barbary duck breast, orange braised fennel, pomegranate vinaigrette

English lamb rump, butter beans, olives, slow roast tomatoes, basil jus

Fillet of stone bass, sesame green beans, chilli, lemongrass broth

Pan fried monkfish, braised peas, air dried ham, gem lettuce, mint

Desserts

Chocolate fondant, mint choc chip ice cream

Lemon curd, raspberry and strawberry pavlova, pistachio brittle

Yorkshire rhubarb and apple crumble, baked custard

Pineapple carpaccio, exotic fruit coulis, passionfruit and banana sorbet

Cheese

British farmhouse cheeses, apple and raisin chutney, oat cakes *£10.00 supplement*

Tea, Coffee & Petit Fours *Included*

Selection of Jing Teas, freshly brewed Illy coffee and homemade sweet treats

£50 per person

Portman Menu

Canapés, selection of three *£10.00 supplement*

Amuse Bouche *Included*

Starters

Watercress and Jersey Royal potato soup, whipped goat's curd (v)

Chargrilled spring vegetables, Romesco, Burratta, salsa verde (V)

Norfolk black chicken terrine, rhubarb chutney, pistachio crumbs, Melba toast

Crispy lamb's sweetbreads, sauce gribiche, pea shoot and radish salad

Seared Diver scallops, baby leeks, blood orange butter sauce *£6.00 supplement*

Dressed Dorset white crab meat, avocado, pink grapefruit

Salmon and Gilt bream ceviche, pickled cucumber, dill crème fraiche

Sorbet *Included*

Mains

Spring vegetable risotto, honey and ricotta stuffed courgette flower (V)

Sun blushed tomato polenta fritters, guacamole, olive tapenade, crispy shallots (V)

Dedham Vale beef fillet, potato rosti, pan fried foie gras, madeira and truffle sauce *£8.00 supplement*

Roast Norfolk black chicken, potato gnocchi, asparagus, oyster mushrooms, tarragon veloute

English lamb rump, butter beans, olives, slow roast tomatoes, basil jus

Grilled fillet of halibut, warm cucumber and Jersey Royal potato salad

Fillet of stone bass, sesame green beans, chilli, lemon grass broth

Desserts

Chocolate fondant, mint choc chip ice cream

Lemon curd, raspberry and strawberry pavlova, pistachio brittle

Yorkshire rhubarb and apple crumble, baked custard

Pineapple carpaccio, exotic fruit coulis, passionfruit and banana sorbet

Cheese

British farmhouse cheeses, apple and raisin chutney, oat cakes *£10.00 supplement*

Tea, Coffee & Petit Fours

Selection of Jing Teas, freshly brewed Illy coffee and homemade sweet treats *Included*

£65 per person

Canapé Menu

You are invited to create your own canape menu please select three from the below.

Cold

Soft boiled quail eggs, celery salt, mayonnaise (V)

Goat's curd cheese cake, red pepper and onion chutney (V)

Polenta fritter, mozzarella, avocado and sun blushed tomatoes (V)

Dedham vale beef fillet carpaccio, rocket, truffle mascarpone, parmesan

Norfolk Black chicken terrine, rhubarb chutney, pistachio crumbs

Asparagus wrapped in air dried ham, minted hollandaise sauce

Salmon and Gilt bream ceviche, pickled cucumber

Smoked salmon blinis, lemon butter, crème fraiche, dill

Dressed Dorset white crab meat, avocado, pink grapefruit

Hot

Tomato tart, pesto, truffle oil, shaved parmesan (V)

Vegetable spring rolls, chilli, ginger and soy dipping sauce (V)

Spring vegetable risotto spoon, parmesan crisps (V)

Chicken satay, sesame and poppy seeds, spicy peanut sauce

Mini cheese burger

Crispy lamb sweetbreads, sauce gribiche

Mini fish and chips, tartare sauce

Grilled tiger prawns, spicy tomato sauce

Salmon and halibut brochette, blood orange and dill hollandaise