SUMMER MENU

**Starter**
Chilled cucumber soups with feta cheese crumble and mint oil
English tomatoes, torn burrata, basil, pomegranate
Pickled mackerel, Barley, cucumber, green olive, buttermilk
Smoked Salmon and cream cheese roulade with spiced avocado puree, ginger bread and shaved vegetable salad
Ham Hock terrine with piccalilli and apple
Crab roulade, avocado mousse, cucumber sauce and basil mayonnaise
Chicken, manchego and chorizo briouats with chilli and mango chutney

**Main**
Garden vegetable salad, smoked yoghurt, wild herbs, orange dressing, soft poached egg
Summer vegetables crumble with toasted oats and cheddar sauce
Fillet of wild sea bass with olive oil mash, sea vegetables and a citrus dressing
Poached Salmon pave with braised fennel, ginger, kale, saffron sauce
Seared Cod with sauté artichokes, asparagus, crab beignet and samphire, lemon sabayon
Pot roast Chicken, poached potato, puffed rice, pickled mushroom, wild garlic and glazed carrots
Rump of Lamb Au pistou

**Dessert**
White chocolate mousse, fudge, meringues, raspberries and chocolate mint
Classic Eaton Mess
Champagne and strawberry jelly with olive oil biscuit crumb and vanilla ice cream
Lemon and Mandarin posset with butter biscuit and mandarine jellies
Strawberry cheesecake with compressed summer fruits and violets
Ginger soaked summer berry savarin with mango curd

**Tea & coffee**
£50.00 per person
Please choose one starter, one main & one dessert for the entire party.
Dietary requirements will be catered for with prior notice.
All prices are subject to VAT.