

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.