



# APPETITE

CATERING

<b>Autumn</b>	<b>3-course menu</b>	<b>£45ph</b>
		<i>Allergens</i>
<i>Homemade sourdough with whipped butter &amp; Fleur de Sel (Vg option)</i>		<i>Cereals</i>
<i>Starter</i>		
Tortellini of native lobster, baby leeks, bisque sauce		<i>Cereals, egg, milk, shellfish</i>
British sweetcorn chowder, toasted pumpkin seeds (V)		<i>Milk</i>
Balsamic glazed Treviso & chicory, roast courgette & herb gnocchi (Vg)		<i>Cereals, SO<sub>2</sub></i>
<i>Main</i>		
Madeira glazed pork cheeks, cep & cavolo nero pearl barley risotto		<i>Cereals, milk</i>
Open lasagne of celeriac, chestnut & kale, steamed broccoli (V)		<i>Cereals, egg, milk</i>
Rissotto of caramelised shallot, butternut squash & sage (Vg)		<i>[none]</i>
<i>Dessert</i>		
Roast peach, raspberry & basil coulis, pistachio crunch (V) (Vg option)		<i>Milk, nuts</i>
<i>Petit fours</i>		

*Jan Huckstep*

PRIVATE CHEF