



APPETITE

CATERING

Autumn	5-course menu	£65ph
		<i>Allergens</i>
<i>Homemade sourdough with whipped butter & Fleur de Sel (Vg option)</i>		<i>Cereals, milk</i>
<i>Course 1</i>		
Rich game consommé, poached quail egg, smoked chicken croquette		<i>Cereals, egg</i>
British sweetcorn chowder, toasted pumpkin seeds (V)		<i>Milk</i>
Warm salad of chargrilled tenderstem broccoli, chili & miso (Vg)		<i>Soy</i>
<i>Course 2</i>		
Roquefort & caramelised onion cassoulet, thyme crumb (V)		<i>Cereals, milk</i>
Baked Puy lentils, roast garlic, red pepper & aubergine, crispy tofu, rocket pistou (Vg)		<i>Nuts, soy</i>
<i>Course 3</i>		
Tortellini of native lobster, baby leeks, bisque sauce		<i>Cereals, egg, milk, shellfish</i>
Balsamic glazed Treviso & chicory, roast courgette & herb gnocchi (Vg)		<i>Cereals, SO₂</i>
<i>Course 4</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>Celery, cereals, egg, milk</i>
Rissoto of caramelised shallot, butternut squash & sage (Vg)		<i>[none]</i>
<i>Course 5</i>		
Roast peach, raspberry & basil coulis, pistachio crunch (V)(Vg option)		<i>Milk, nuts</i>
<i>Petit fours</i>		

Jan Huckstep

PRIVATE CHEF