



APPETITE

CATERING

Autumn	7-course menu	£85ph
		<i>Allergens</i>
	<i>Homemade sourdough with whipped butter & Fleur de Sel (Vg option)</i>	<i>Cereals, milk</i>
	Course 1	
	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>
	Course 2	
	Tortellini of native lobster, baby leeks, bisque sauce	<i>Cereals, egg, milk, shellfish</i>
	Ravioli of cauliflower, roast wild mushroom, Parmesan sauce (V)	<i>Cereals, egg, milk</i>
	Chickpea, cumin & coriander falafel, beetroot relish, mint dressing (Vg)	<i>Sesame, SO₂</i>
	Course 3	
	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>
	Course 4	
	Roast fillet of John Dory, Scottish girolles, globe artichoke & sea vegetables, roast chicken emulsion	<i>Fish, milk</i>
	Balsamic braised Treviso & chicory, roast courgette & herb gnocchi (Vg)	<i>Cereals, SO₂</i>
	Course 5	
	Madeira glazed pork cheeks, cep & cavolo nero pearl barley risotto	<i>Cereals, milk</i>
	Wild mushroom & winter truffle risotto, crispy celeriac (V) (Vg option)	<i>Celery, milk</i>
	Course 6	
	Roast peach, raspberry & basil coulis, pistachio crunch (V) (Vg option)	<i>Milk, nuts</i>
	Course 7	
	Dark Madagascan chocolate & salted caramel mousse, orange jelly, orange sable (V) (Vg option)	<i>Cereals, egg, milk</i>
	<i>Petit fours</i>	

Jan Huckstep

PRIVATE CHEF