



APPETITE

CATERING

Winter	7-course menu	£85ph
		<i>Allergens</i>
<i>Homemade sourdough with whipped butter & Fleur de Sel</i>		<i>Cereals, milk</i>
<i>Homemade sourdough with margarine & Fleur de Sel (Vg)</i>		<i>Cereals</i>
Course 1		
Smoked pheasant, apple & foie gras terrine, salted grapes, toasted brioche		<i>Cereals, egg, milk</i>
Salad of salt-baked celeriac, heart of chicory, Port-fed Stilton, toasted walnuts (V)(Vg option)		<i>Milk, nuts</i>
Course 2		
Wild mushroom Pithivier, buttered spinach, cep sauce (V)(Vg option)		<i>Cereals, egg, milk</i>
Course 3		
Tart of smoked salmon, hen's egg Carême, caviar		<i>Cereals, egg, fish, milk</i>
Ravioli of squash, pecorino & sage, sage butter (V)		<i>Cereals, egg, milk</i>
Spiced chestnut soup, curried oil, toasted pumpkin seeds (Vg)		<i>[none]</i>
Course 4		
Roasted hand dived scallops, smokey sweetcorn purée, confit Alsace bacon		<i>Milk, shellfish</i>
Tagine of root vegetables & falafel, whole spiced pilau rice (Vg)		<i>Sesame</i>
Course 5		
Maple & soy glazed breast of Creedy Carver duck, sweet potato & thyme rosti, sour cherry compote		<i>Milk, SO₂</i>
Spiced cauliflower steak, toasted quinoa & chestnuts, baby spinach, Mornay sauce (V)(Vg option)		<i>Cereals, milk</i>
Course 6		
Clementine sorbet (Vg)		<i>[none]</i>
Course 7		
Pear tatin, toasted almonds, honey parfait (V)		<i>Cereals, egg, milk, nuts</i>
Sour cherry & sticky ginger bread trifle (Vg)		<i>Cereals</i>
<i>Petit fours</i>		

Jan Huckstep

PRIVATE CHEF