



APPETITE
CATERING

5- course Private Dining – Summer Menu
available from 1 June – 31 August 2021

£70ph

Home made sourdough with whipped butter & Fleur de sel (Vg option)
Cereals, milk

Course 1

Caipirinha cured fillet of red mullet, shaved fennel, chilli & coriander
Fish

Heritage tomato carpaccio, basil jelly, shallot & rocket salad (Vg)
[none]

Course 2

Salad of crispy veal sweetbreads, green apple, bitter leaves, Banyuls vinaigrette
SO₂

Compressed watermelon, charred baby gem, crispy feta, toasted seeds (V) (Vg option)
Milk

Course 3

Roast fillet of wild sea bass, salad of courgette & tomato, clam emulsion
Fish, milk, mollusc

Wild mushroom & Roscoff onion tart fine, Puy lentil, garlic & walnut salad (Vg)
Cereals, nuts, SO₂

Course 4

Sous vide guinea fowl, muscat poached baby vegetables, roast chicken emulsion
Milk, SO₂

Summer truffle risotto, broad beans, peas & asparagus, potato crisps (Vg)
[none]

Course 5

Baked honey & lime figs, yoghurt parfait, pine nut brittle (V) (Vg option)
Egg, milk, nuts

Petit fours

Jan Huckstep

PRIVATE CHEF