



**APPETITE**  
CATERING

**5- course Private Dining – Summer Menu**  
available from 21 June – 20 September

**£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  
*S0<sub>2</sub>*

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, S0<sub>2</sub>*

**Course 4**

Sous vide guinea fowl, muscat poached baby vegetables, roast chicken emulsion  
*Milk, S0<sub>2</sub>*

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