



## CANAPES, £4 EACH PER PERSON

Cured and torched salmon, caviar  
Crab doughnut with desiccated coconut  
Cheese & leek croquette, crispy onion & cheddar sauce  
Pork belly with bacon jam & crackling skewer  
Beetroot tartare & goat's cheese croustade  
5-spiced duck cornetto, cucumber, mango & wasabi mayo

## 3 COURSE MENU INCLUDING PALATE CLEANSER, £59 PER HEAD

### STARTERS

Dressed crab, compressed watermelon & cucumber  
Porcini mushroom 'scallops' celeriac puree, toasted pine nuts, dates & beurre noisette  
Burrata with grilled peaches and elderflower, radish crisp & tarragon  
Slow cooked pigs' cheek croquette with poached rhubarb, rhubarb gel & toasted hazelnuts  
Cured seabass with fennel, citrus & dill oil

### MAINS

Slow cooked feather blade of Surrey Farm beef, creamy mash, heritage carrots,  
Roscoff onion & baby thyme (gf) \*  
Hand rolled porchetta, Bramley apple compote, dauphinoise potatoes & crackling shard  
Fillet of halibut, pomme anna, brown shrimp & caviar cream sauce  
Grilled monkfish with roasted aubergine puree, lobster bisque & parmentier potatoes  
Pan roasted celeriac steak, celeriac puree, crispy kale & a pine nut salsa  
Hand rolled gnocchi with watercress emulsion, courgette ribbons, broad beans & courgette  
flower crisp

### DESSERTS

Roasted fig tartlet with pistachio ice cream & pistachio crumble  
Dark chocolate delice with salted caramel, hazelnut praline & gold leaf  
Lemon thyme tart with lemon curd gel, whipped labneh & meringue crumb

## LATE NIGHT FOOD £10 PER PERSON

Cheese and chutney burger sliders in a brioche bun  
Fish & chip cones  
Cheese, onion & tomato toasties (v)