

# Fine dining

Minimum order of 15 portions.  
**3 courses with coffee & petit fours at £69.50**

Please choose one starter, one main course and one dessert for all your guests. All pre-booked special dietary requirements will be catered for

## Starters

English pea velouté, lovage, mint granita

Heritage tomato, avocado, mozzarella, basil cress & ciabatta crouton

Portwood asparagus, St Ewe's egg, citrus crème fraîche

Smoked Cornish mackerel rilette, horseradish, watercress, seeded sour dough

Suffolk pig cheek terrine, piccalilli, onion ketchup, endive

## Mains

Fava bean risotto, Old Winchester, pickled baby vegetables, tendril salad (v)

Scottish salmon, potato puree, young leeks, pickled shallot, samphire, butter sauce

Herefordshire beef wellington, mash, girolles, summer vegetables, Maderia jus

Roast free-range chicken, sweet potato gnocchi, kumquat chutney, sumac and honey glaze

Herb-cruste rack of lamb, rosemary polenta, baby spinach, lamb jus

## Desserts

Lemon verbena panna cotta, berry compote, mint (Vg/GF)

Alphonso Mango cheesecake, exotic fruits, tarragon, coconut sorbet

British strawberry Eton mess, elderflower syrup

White peach and almond galette, lavender London honey

Dark chocolate tart, raspberry, basil

Selection of English Cheese and biscuits ( supplement £5.50pp)

Please note all prices are per person and exclusive of VAT

