

# In-home dining experience

## Starters

### HERITAGE TOMATO & BURRATA SALAD

Basil, Tomato Essence, Black Olives & Cask Aged Balsamic

### MARINADED CORNISH MACKEREL

Celeriac Remoulade, Horseradish & Granny Smiths

### SQUAB PIGEON TART

Leek, Jerusalem artichokes, Truffle & Molasses

### HAND DIVED SCOTTISH SCALLOPS

Parma Ham, Watercress, Black Pudding, Apple & Hazelnuts  
(£6 Supplement per Person)

### POACHED SEA TROUT

Pickled Beetroot, Cucumber, Horseradish & Lemon

### ENGLISH RABBIT TERRINE

Peas & Morels, Pancetta & Roast Onions, Rosemary Cream

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event

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## Mains

RUMP OF NEW SEASON LAMB, BRAISED SHOULDER  
Rosemary Gnocchi, Cherry Tomatoes, Peas & Grelot Onions

RUMP OF ROSE VEAL, TRUFFLE POMMES PURÉE  
Roast Artichokes & Shallots, Confit Fennel, Lime & Capers

LOCAL VENISON, ROAST & BRAISED  
Savoy cabbage, Pickled Beetroot, Carrot & Celeriac

LINE CAUGHT SEA BASS, CRAB TORTELLINI  
Baby Gem, Spinach, Peas & Truffle Emulsion  
(£8.00 per person supplement)

ROAST & CONFIT GUINEAFOWL  
Baby Artichoke, Smoked Bacon, Buttered Hispi Cabbage, Toasted Hazelnuts

ROAST LINE CAUGHT HAKE  
Olive Oil Pommes Purée, Spring Onions & Peas, Oyster Velouté

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## Desserts

### COFFEE PANNA COTTA

Hazelnut Cake, Bitter Chocolate & Orange

### WHITE CHOCOLATE & CREAM CHEESE

Blackberries, Lemon & Cassis

### RASPBERRY DELICE

Lemon Meringue "Pie", Toffee Popcorn

### LEMON & YOGURT PARFAIT

Olive Oil & Poppy Seed Sponge, Rosemary Honey, Italian Meringue

### ENGLISH STRAWBERRIES, JELLY & CUSTARD

Caramelised Puff Pastry, Pistachio & Crème Fraîche

### SALT PEANUT PARFAIT

Chocolate, Muscovado, Rum & Molasses

### CONTINENTAL & BRITISH CHEESES

Fruit Bread, Chutney & Cheese Biscuits

3 cheeses - £6 supplement per person or as an additional course £15 per person  
5 cheeses - £10 supplement per person or as an additional course £17 per person

*Priced from £65 per person*

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