

## **JESSE DAVIES CHEF 2018 MENU**

### **CANAPES £3.50 per head**

- Olive tapenade crostini with feta cheese (D, G)
- Parmesan and smoked paprika straws (D, G)
- Smoked salmon pate with dill crème fraiche (D, F, G)
- Mushroom pate on melba toasts (G)
- Lemon and ricotta crostini's (G)

### **SORBETS £3.50 per head**

- Sangria (E)
- Rhubarb, star anis & vodka (E)
- Strawberry & cointreau (E)
- Gin & tonic (E)

### **STARTERS**

- Baked camembert with onion chutney and sourdough (Mu, G, D)
- Garlic mushrooms on toast with walnut and mint chutney (G, N)
- Ham hock terrine with homemade mustard, baby leaves and sourdough (C, Mu, G)
- Smoked salmon pate and melba toast served with cucumber, dill and caper salad (F, D, G)
- Smokie aubergine, feta and pomegranate molasses bruschetta's (G, D)
- Marinated beetroot with grilled goats cheese and rocket (D, Mu)
- Roast tomato soup with basil pesto and focaccia (G, N, C)
- Beef and onion soup with gruyere croutons (G, C, D)

### **MAINS**

- Lemon and thyme chicken, with chorizo and butter bean stew and green beans (C, SD, D)
- Braised lamb shoulder with minted chilli peas, orzo and rocket (L, E, C, G)
- Thai green chicken curry with sticky rice and bok choy (F)
- Slow braised beef brisket with barbecue sauce, apple and fennel slaw and smashed potato (D, C)
- Seven-hour pork belly with warm potato salad, summer veg and cider gravy (C, D)
- Roasted chicken breast with dauphinoise, summer veg and salsa verde (D, Mu)
- Caper & anchovy crusted salmon, garlic potato cake, sautéed courgette & parsley sauce (F, D)
- Fish cakes with tartare sauce and seasonal vegetables (D, Mu, F)

### **VEGETARIAN MAINS**

- Spinach and ricotta cannelloni with mixed salad (D, G, L)
- Homemade gnocchi with confit cherry tomatoes, fresh basil pesto and parmesan (D, G)
- Falafels with quinoa tabbouleh, vegan tzatziki and baby leaves
- Mushroom, white wine and parsley risotto with parmesan shavings (D)

### **DESSERTS**

- Warm chocolate brownie with homemade vanilla ice cream (D)
- Eton Mess (D)
- Chocolate mousse with buttery shortbread (D)
- Lemon tart with sweet crème fraiche (D)
- Spiced, marinated seasonal fruits with vegan ice cream

### **Selection of local cheeses with crackers and chutneys £5.50 per head**

G = gluten, C = celery, Mu = Mustard, N = Nuts, D = Dairy, L = Lupins, E = egg, F = Fish, SD = Sulphur Dioxide