

JESSE DAVIES CHEF 2020 CLASSIC MENU

CANAPES £3.50 per head

Olive tapenade crostini with feta cheese (V,G,F,G,M)
Parmesan & smoked paprika straws (V,MU,M,L,E,G)
Smoked salmon pate with dill crème fraiche (M,L,F,G)
Mushroom pate on melba toasts (V,M,L,G)
Lemon & ricotta crostini's (V,M,L,G)

SORBETS £3.50 per head

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

STARTERS

Baked camembert with onion chutney & sourdough (V,M,L,G,MU)
Garlic mushrooms on toast with walnut & mint chutney (VE,V,N,M,L,G)
Ham hock terrine with homemade mustard, baby leaves & sourdough (MU,L,G,C)
Smoked salmon pate & melba toast served with cucumber, dill & caper salad (MU,M,L,F,G)
Smokie aubergine, feta & pomegranate molasses bruschetta's (V,M,L,G)
Marinated beetroot with grilled goats cheese & rocket (V,MU,M)
Slow roast tomato soup with basil pesto & focaccia (V,M,L,C,G,N)

MAINS

Oregano & garlic chicken, with chorizo & butter bean stew & greens (C, SD, M)
Braised lamb shoulder with minted chilli peas, orzo, feta & rocket (L,C,G,E)
Beef braised in red wine, porcini mushrooms & pancetta with pomme anna & seasonal vegetables (M, C)
Lemon & cumin chicken, coriander chutney, wilted greens & herby potatoes (M)
Seven-hour pork belly with warm potato salad, greens & cider gravy (C, M)
Caper & anchovy crusted salmon cakes with chive new potatoes, sautéed courgettes & parsley sauce (F, M)
Roasted chicken breast with dauphinoise, seasonal veg & salsa verde (F,M,MU)
Baked catch of the day cooked in Provençal sauce with seasonal greens & potato terrine (F, M)

VEGETARIAN/VEGAN MAINS

Spinach & ricotta cannelloni with mixed salad (V,M,L,E,G)
Mozzarella stuffed arancini with confit cherry tomatoes, fresh basil pesto & parmesan (M, G)
Falafels with quinoa tabbouleh, vegan tzatziki & rocket salad (VE,V,S)
Spiced tempeh with salsa piquant, sweet potato & guacamole (SO, Mu, VE)
Mushroom, white wine and parsley risotto with parmesan shavings (V,M,C)

DESSERTS

Warm chocolate brownie with homemade vanilla ice cream (M,L,E,G)
Eton Mess (M,E)
Chocolate mousse with buttery shortbread (G, M,L,E,G)
Lemon & ricotta tart with sweet crème fraiche (M,L,E,G)
Spiced, marinated seasonal fruits with vegan ice cream (VE,SO)

**G = gluten, C = celery, Mu = Mustard, N = Nuts, L = Lupins, E = egg, F = Fish, SD = Sulphur Dioxide,
CR = Crustaceans, M = Milk, MO = Molluscs, P = Peanuts, S = Sesame Seeds, SO = Soya
V = Vegetarian, VE = Vegan**