**CHURCHILL MENU**

*Select one set menu for the party*

**Canapés**

Please choose three from the canapé menu

**Starter**

Ham hock terrine  
apple, apple balsamic, mustard emulsion, baby leaves

Mackerel rillettes  
mackerel rillettes, shaved fennel, cucumber, horseradish, dill

Beetroot tartare  
heritage beetroot tartare, golden beetroot, hazelnut, thyme

English pea & mint soup  
herb oil, pea shoots & plant cream

Goats cheese mousse  
pea, broad bean pesto, preserved lemon, rye crisps

**Main course**

English chicken  
yeast flake crumb, potato terrine, carrot puree, seasonal vegetables, chicken jus

Slow roast aubergine  
miso white bean puree, turmeric & coconut sauce, pickled red onion

North Sea cod  
saffron potato, fennel, mussel, lemon butter sauce

Rump of lamb  
summer beans, grilled baby gem, broccoli puree, jus

*V - Vegan  VEG - Vegetarian  NGCI - Non-gluten containing ingredients*
Dessert

Coconut panna cotta *VEG NGCI*
lime roasted pineapple, toasted coconut meringue, pink peppercorn

Chocolate truffle torte *V NGCI*
praline cream, burnt orange, orange gel

Lemon tart *VEG*
raspberry, raspberry sorbet

Chocolate & coconut torte *V*
coconut sorbet, honeycomb, cherry gel

Vanilla & white chocolate crème brûlée *VEG*
lemon curd, shortbread, blueberries

* Dinner menus include coffee, tea & chocolates

Cheese course

Selection of British & continental cheeses, fruit, crackers, no waste chutney

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