



## The British Bistro Kitchen

*Starters from the kitchen table, served on the table for guests to share*

**Smoked haddock tartare**

with soft herbs, lemon, capers + Melba toast

**Heritage beetroot**

with soft boiled egg + freshly grated horseradish (v)

**Onion + crème fraîche tart**

with French bread + unsalted butter (v)

*Main Course, please choose one*

**Slow roast pork belly** with onion + apple soubise, crackling + kale

**Cod fillet** with soft buttered leeks + potted shrimp butter

**Courgettes Provençal** with fine ratatouille + tomato coulis (vg)

*On the table to share*

Hot buttered new potatoes, little gem salad and classic vinaigrette (vg)

*Pudding a selection of all 3 to share*

**Mousse au chocolate**

**Apple + almond cake** with crème fraîche

**Poached blackberries, pears + plums** with rosemary syrup (vg)





## The Middle Eastern Kitchen

*Starters from the kitchen table served on the table for guests to share*

**Raw vegetables, flatbread + 2 dips**

Muhammara, red pepper + walnut **(vg)**

Whipped ricotta, preserved lemon & roasted cumin **(v)**

**Raw salmon + green harissa** with cracked wheat + gem lettuce

**Aubergine, potato + feta filo pastries** tzatziki to dip **(v)**

*Main Course please choose one*

**Chermoula marinated sea bass fillet** with roasted fennel, potatoes, lemon + olives

**Roasted leg of lamb** with Persian mint syrup

**Cauliflower shawarma** with pomegranate, tahini, yoghurt + flat bread

*On the table to share*

**Roasted Romano peppers** with chickpeas, olives + cumin **(vg)**

**Turkish chopped salad** with cherry tomatoes, cucumber, peppers + red onion **(vg)**

*Pudding a selection of all 3 to share*

**Lemon + saffron posset**

**Baklava bites** with pistachios, walnuts, sweet spice + honey

**Koshaf** dried fruits, orange blossom, rosewater + toasted almonds **(vg)**





## The Italian Kitchen

*Starters from the kitchen table served on the table for guests to share*

**Burrata** with pumpkin + hazelnuts

**Confit tuna + caponata**

**Impanata**

Olive oil pastry, winter greens, pecorino + potato **(v)**

Italian breads + grissini

*Main Course please choose one*

**Stracotto, slow braised rump of beef**

with soft Parmesan polenta

**House salted cod fillet with a herb crust**

with saffron + roasted garlic mash

**Sautéed wild mushrooms**

salsify + Jerusalem artichokes with soft Parmesan polenta **(v)**

*On the table to share*

**Swiss chard, garlic + chilli (vg)** with a rocket + Parmesan salad

*Pudding a selection of all 3 to share*

**Ricotta cream** with Amaretti

**Chocolate + espresso cake (vg)**

**Italian lemon pudding**



## Bowl Foods

### *Served warm*

#### **Venison chilli**

with salted crackers, sour cream + coriander

#### **Smoked haddock**

with parsnip purée + poached egg (gf)

#### **Green pea falafel**

with chopped salad, tahini + lemon dressing (vg)

### *Served cold*

#### **Poached chicken salad**

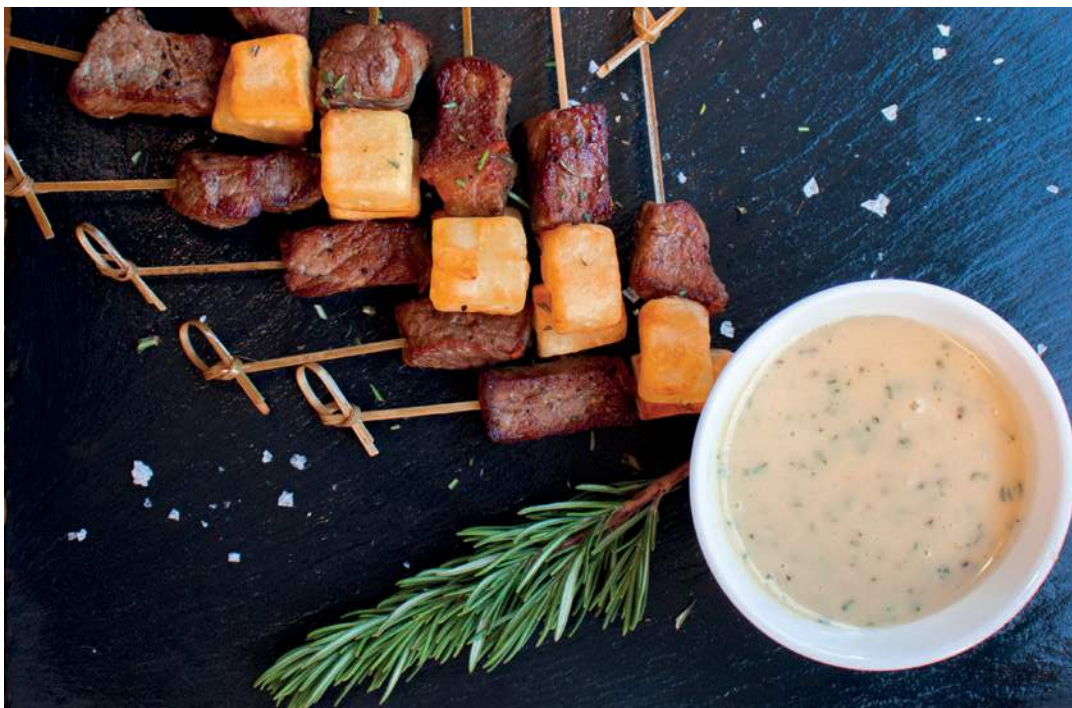
with roots, grains, preserved lemon + harissa yoghurt

#### **Tuna ceviche**

with citrus fruits + toastado

#### **Burrata**

with heritage beetroot + pine smoked tomatoes (v + gf)



## Canapés

### *Served hot*

#### **Steak + chips**

with sirloin steak, fondant potato + béarnaise (**gf**)

#### **Tandoori chicken**

on a mini popadam with minted raita

#### **Cauliflower cheese croquettes (v)**

### *Served warm*

#### **Vol au vent**

Truffled wild mushroom (**v**)

### *Served cold*

#### **Crayfish cocktail baby brioche roll**

with “bloody Mary” crème fraîche

#### **Socca**

with dried tomato + tapenade (**gf + vg**)

