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‘Signatures’

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Our Signature Three or Five Course Menus, alongside our full Tasting Menu, are celebrated for their seamless integration of seasonal ingredients, offering a harmonious blend of diverse flavours and inspirations.

Experience something exceptional, designed to delight you and your guests

All menus are seasonal and could change in regards to food costs, allergens are available for all menu options, these menus are examples of what can be offered but a completely bespoke menu can be devised for you. Some items are subject to change in regards to the equipment available at your chosen venue. Access to chosen venue would need to be negotiated dependent on preparation time needed.

Minimum of 25% deposit required to secure booking minimum three weeks prior the event and remaining amount paid 24 hours before event. For more information don't hesitate to contact me on email birtymatt@gmail.com



Signature Menus

3 Courses- Signature

£POR

5 Course- Signature

£POR

7 Course- Full Tasting Menu

£POR

Signature Three Course

Home Made Breads, Marinated Olives, Hummus, Selection of Oils & Emulsions

Arancini with Mushrooms and Thyme, Wild Mushroom Purée, Truffle Parsnip Chips

Slow Cooked Pork Belly, Crackling, Sage & Onion Potato Terrine, 'Panko' Onion Ring,
Charred Baby Broccoli with Apple Compote

Banoffee Banana 'Mess'- Textures of Banana, Toffee, Biscoff Crumble, Mascarpone Cream,
Bitter Chocolate Splash

*Sample menu subject to changes due to seasonal produce availability

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Signature Five Course

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Home Made Breads, Marinated Olives, Hummus, Selection of Oils & Emulsions

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Salt Baked Baby Potatoes, 'Bravas' Sauce, Aioli, Micro Herb, Chive Oil

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Butternut and Roasted Pepper Cappuccino, Turmeric Butter

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Confit Cod Loin, Crushed Peas and Broad Beans, Cherry Tomato Butter Sauce, Pea Shoots,
Tempura Samphire

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Pan Roasted Chicken Breast, Mushrooms and Tarragon Cream, Confit Potato Fondant, Creamy
Lancashire Cheese Bon Bon, Shaved 'Jamon Iberico'

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Hot Chocolate Tart, Caramel Sabayon, Hazelnut Brittle, Espresso Ice Cream

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Signature Tasting

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Home Made Breads, Marinated Olives, Hummus, Selection of Oils & Emulsions

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Plum and Cherry Tomato 'Cappuccino', Basil and Black Pepper Butter

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Smoked Haddock and Leek Bon Bon, Curried Mayonnaise, Soft Herb Salad

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Burrata, Marinated Courgette, Heritage Tomato, Focaccia, Pesto

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Tandoori Salmon, Balti Cauliflower, Masala Sauce, Salt Baked Baby Potatoes, Coriander Yoghurt

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Roast Lamb Cutlet, Pulled Lamb Croquette, Ratatouille, Basil Oil, Black Garlic and Oregano Jus

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Lemon Meringue Pie, Gin Soaked Raspberries, Pistachio Ice Cream

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Selection of British and International Cheeses, Chutneys & Biscuits

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