



2026


MENUS AND GALLERY





Autumn and Winter Menu





Canapés

Vegetarian

Cold

Spinach and wild mushroom Scotch quail egg encased in a crisp pine nut and panko crumb, with sun-dried pepper pesto and basil crisps

Courgette-wrapped basil-marinated feta with sun-blushed tomato pesto and micro basil

Mulled wine-poached William's pear, almond and goat's cheese mousse, endive, and toasted ficelle crostini

Blue-veined goat's cheese truffle delicately rolled in crushed walnuts and chives with a soft quince centre

Savoury goat's cheese marshmallow, pistachio crumb, confit lemon pearls, and beetroot purée (served on a spoon)

Carrot and coriander mousse with grapefruit and fava bean salad, finished with a walnut croute

Roasted red pepper sphere, black olive tapenade, and basil powder (served on a spoon)



Warm

Wild mushroom and Jerusalem artichoke arancini finished with Parmesan
and basil emulsion

Pumpkin and sage arancini delicately rolled in a crisp amaretto crumb served with lemon
thyme mascarpone

Spinach, feta and spring onion spanakopita glazed with toasted nigella seeds

Warm pearl barley with roasted sweet potato, feta and pomegranate jewels, served in a
paprika filo cup

Sweet potato and courgette fritter, crisp crumb, garden pea purée, sweet potato crisp

Butternut squash and hazelnut gnocchi, wilted spinach cream, roasted
squash, Parmesan tuille

Shallot and thyme tarte Tatin served with walnut purée

Thai butternut squash soup served in espresso cups, garnished with reduced cream,
toasted pumpkin seeds, sliced red chilli and coriander leaves



Meat and Poultry

Cold

Shredded hoisin duck served in a crispy sesame seeded wonton cornet with cucumber, spring onion and radish

Haggis and pork scotch quail egg, seeded mustard aioli, radish and parsley

Duck liver and orange parfait, light Madeira jelly, black fig purée, served on toasted brioche

Rare roasted Dexter beef, mini Yorkshire pudding, truffle mushroom, chive and horseradish cream, and red currant onion jam

Seared lamb fillet, black olive shortbread, roast eggplant purée and slow-roasted vine tomato

Confit pork and pistachio rilette, apple jelly, celeriac remoulade with puffed pork crackling



Hot

Steak and English ale pie and root vegetables, topped with a smoked potato mash

Chicken tikka & pilaf rice and mini poppadum with coriander, spring onion and mango chutney

Rare roasted Dexter beef served in a mini Yorkshire pudding, celeriac mash, root vegetable purée and micro watercress shoot

Sumac and preserved lemon marinated chicken served on a skewer with tzatziki dip

Slow-cooked braised lamb shoulder, creamy polenta purée, smoked tomato jus and chorizo crisp

Rare roasted beef fillet, mini kohlrabi fondant, merlot and pink pepper corn sauce

Twice cooked sticky pork belly, charred cauliflower purée, sticky anise jus, apple caviar, puffed pork crackling

Mini Cumberland sausage served open with red Leicester glazed pomme purée

Spiced beef, onion and sultana empanada encased around a crisp pastry dough

Char Sui shredded pulled pork tortellini, apple, cucumber, and spring onion served with a Chinese barbecue dip

Chargrilled lamb cannon served pink, crisp mini Yorkshire pudding, rosemary and olive winter ratatouille, parsnip crisp



Fish

Cold

Smoked salmon rosette, lemon & dill crème fraiche served on a savoury beetroot scone

48-hour treacle-cured salmon, pickled cucumber and beetroot relish, samphire & toasted rye bread

Salt cod scotch quail egg, saffron infused aioli, crisp caper

Ceviche of salmon, king scallop & tiger prawn, shellfish hollandaise, served on a crisp plantain spoon

Yellow fin tuna tartare, soy and sesame marinade, spring onion, citrus caviar, served in a crisp sesame wonton cornet

Pickled mackerel fillet, fennel, kohlrabi and chicory slaw, citrus and saffron dressing

Hot

Oyster and orange glazed seared scallop, Jerusalem artichoke purée, candy orange and crisp Parma ham

Devon coast seafood pie, star anise & dill velouté, topped with a saffron mash

Katafi king prawn brochettes served with saffron aioli dip

Mahi Mahi & shrimp slider, jalapeno & tomato salsa, crisp rocket leaves, served on a mini brioche bun

Fish & chips: smoked haddock with triple cooked chips served with tartar sauce

Pan-seared sea bass, andouille sausage, globe artichoke & black eye bean broth, served on a porcelain spoon

Squid ink tortellini of scallop, king prawn and salmon, razor clam, salsify and tomato salsa

Salt cod croquette rolled in a crisp panko crumb, saffron aioli dip

Maple and miso marinated salmon, sesame seed crust, coriander and lime, served on a bamboo skewer served with sweet chilli dip



Desserts

Lemon meringue pie served in a mini pastry case with homemade lemon curd and glazed meringue peaks

Banoffee pie with toffee cream and banana crisp

Warm pear and almond frangipane tartlet

White chocolate pannacotta served on an orange shortbread, with raspberry purée and orange crisp

Dark chocolate macaroon with salted caramel ganache filling

Dark chocolate and hazelnut petit four

Sweet, freeze-dried raspberry marshmallow rolled in toasted coconut flakes

Black fig tarte Tatin, five spice kumquat jam and candy walnuts, served with orange mascarpone

Homemade chocolate brownies (also available gluten-free)



Shot glass

Milk chocolate pannacotta with cherry and port compote

Layered dark and white chocolate mousse topped with popping candy

Lavender and Tonka bean posset served with blueberry compote

Glazed orange and cinnamon crème brûlée served in an espresso cup with pistachio biscotti

Milk chocolate ganache and salted caramel pots served with crushed honeycomb

Traditional Italian tiramisu layered with coffee-soaked lady finger biscuits, vanilla infused mascarpone cream & chocolate shavings

Glazed cappuccino crème brûlée served in an espresso cup with hazelnut tuille



Bowl food

Hot

Thai vegetable or chicken curry, jasmine scented rice & lotus root crisp

Forest mushroom and Jerusalem artichoke risotto, truffle rocket, and Jerusalem artichoke crisps

Moroccan style lamb or vegetable tagine served with apricot and date couscous

Mini Lincolnshire sausages served with spring onion mashed potato, onion and thyme jus

Freshly rolled pumpkin and hazelnut gnocchi tossed
through a Roquefort and wilted spinach cream with an aged parmesan tuille

Traditional Shepherd's pie in a rich jus topped with Montgomery cheddar mash, served in a
porcelain pot handle

Devon coast seafood pie with English mustard, star anise, dill velouté & saffron mash

Truffled cauliflower four cheese macaroni topped with herb brioche crust

Fish and triple cooked chips with pea purée, served in a paper cornet

Pan-seared crispy skinned duck breast, sautéed winter greens, violet mash potato, orange and
star anise jus

Steak and English ale pie, slow cooked with herbs and root vegetables, topped with a smoked
potato whip

Confit pork belly, pancetta braised lentils de Puy, wilted curly kale, Marsala and thyme jus, crisp
pork crackling

Pan-seared red mullet, saffron pomme purée, wilted spinach, white wine and chive cream

Maple and miso marinated salmon pavé, sticky sushi rice, wilted pok choi and Asian greens,
served with ponzu dressing



Cold

Baby potato salad with rocket, crisp fennel, asparagus spears, spring onion & mustard mayonnaise dressing

Seared Tuna niçoise with green beans, black olives, soft boiled quails egg and new potatoes, served with light dill vinaigrette

Marinated salad of artichokes, charred peppers & heritage beetroots, served with rosemary and thyme dressing

Chargrilled corn-fed chicken breast set on Asian coleslaw of cabbage, carrot & daikon, drizzled with a lime & peanut dressing

Crispy duck salad, shredded mouli, spring onion, rocket & watercress

Preserved lemon and sumac marinated chicken, Israeli couscous of almond, apricot, pomegranate jewels

Seared lamb fillet, grilled eggplant, toasted almond flakes and dehydrated cherry tomatoes, served with red currant dressing

Teriyaki glazed chicken and vermicelli noodle stir fry, soya, coriander and rice wine vinegar dressing, lotus root crisp

Vermicelli and vegetable noodle stir fry, soya, coriander and rice wine vinegar dressing, lotus root crisp

Mexican quinoa and chickpea salad, tomato salsa and avocado, cashew nut tuille



Sit-down dinner

Starters

Cold

Trio of roasted baby beetroots: beetroot purée, beetroot carpaccio & marinated baby beetroots served with a goat's cheese mousse, pomegranate jewels & hazelnut dressing

Glazed goat's cheese, and caramelised onion tartlet, roasted black figs, blood orange segments, pine nut & micro herb salad

Carpaccio of beef drizzled with truffle oil, black pepper, rocket salad & Reggiano shavings

Pulled pork, confit duck & pistachio terrine, celeriac remoulade, apple and Madeira jelly cube, pain de Mie croute, candy pistachios, micro parsley and rocket salad

Classic Scottish oak cold smoked salmon, crisp Lilliput capers, watercress and bitter leaf salad, confit lemon purée, crisp soda bread

Mediterranean vegetable and buffalo mozzarella stack, sun dried tomato diamonds, herb infused olive oil, balsamic glaze, grilled focaccia croute

Hot

Seared scallops, red wine braised squid, crispy tentacles, fennel purée & celeriac solferino

Citrus cured salmon gravlax, warm potato & dill gnocchi, dandelion, watercress & micro herb salad finished with lemon dressing

Roasted Mediterranean vegetable tart, seasonal autumn leaves, and charred haloumi salad



Mains

Fish

Oven roasted supreme of Atlantic salmon on warm niçoise salad served with a sauce vierge

Pan fried sea bass, razor clam persillade, samphire & salsify ragout, artichoke purée, shellfish foam

Milk poached smoked haddock, crab & prawn risotto, lemon & parsley dressing, crispy leek

Wasabi & pea crusted tuna loin with slow roasted vine tomatoes, pea purée, parmentier potatoes & tempura nori seaweed

Seared Atlantic salmon on herb crushed new potatoes, courgette ribbons & shellfish velouté and herb oil

Roasted cod fillet, butter bean, parsley & chorizo broth, with roasted globe artichoke



Meat and Poultry

Crispy skinned confit duck leg, sautéed savoy cabbage, parsnip mash & blood orange infused jus

Ballontine of chicken stuffed with basil mousse on a bed wilted spinach, sun dried tomato cream

Herb roasted rump of lamb with tender stem broccoli, olive crushed new potatoes, with redcurrant & mint dressing

Chargrilled fillet of beef with crispy potato quenelle, sautéed spinach, wild mushroom fricassee & red wine jus

Poached & roasted breast of chicken, truffle potato gnocchi, celeriac purée, baby leek & crispy rocket

Slow cooked beef OX cheek with horseradish mash, sautéed winter greens, chantenay carrots & merlot jus

Slow roasted Suffolk pork belly, port & apple braised red cabbage, poached baby onions & celeriac pomme purée, red currant & thyme jus with crackling



Vegetarian

Courgette, butternut & caramelised red onion tart with spinach, sun-dried tomato & pine nut dressing

French pithivier of wild mushrooms & spinach served on a warm pearl barley salad with a Champagne & pink peppercorn reduction, herb oil

Aubergine, ricotta & Mediterranean vegetable cannelloni, tomato passata, cheddar béchamel & herb crumb

Black olive gnocchi, burnt onion purée, piquello pepper two ways, grilled baby leeks, crispy rocket & Parmesan shavings

Butternut squash & blue cheese ravioli, sautéed spinach, diced butternut squash, pine nut & sage emulsion

Jerusalem artichoke & wild mushroom risotto, sautéed emoji mushrooms & ceps, truffle rocket salad and artichoke crisps

Spinach tortellini, ricotta and lemon filling, heirloom tomato salsa, wilted spinach



Desserts

Cold

Lime and coconut bavarois with macerated raspberries & ice cream

Vanilla pannacotta with red berry compote & lavender tuille

Chocolate and basil tart with caramelised orange & tangerine ice cream

Individual raspberry ripple cheesecake served with delicate brandy snap lace
& fruit coulis

Trio of rhubarb: rhubarb crumble, rhubarb ice cream, brandy poached
rhubarb, lavender meringues

White chocolate and orange tart, macerated raspberries, pistachio ice cream,
strawberry coulis

Assiette: vanilla panna cotta, dark chocolate brownie, cardamom & blood
orange crème brûlée served with raspberry coulis



Warm

Spiced banana and date pudding, butterscotch sauce, caramelised banana, vanilla ice cream & pistachio tuille

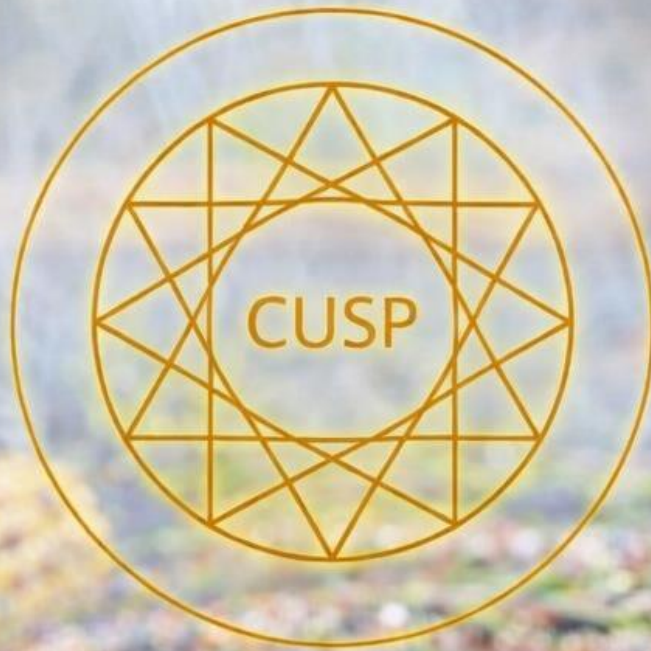
Hot chocolate and orange fondant with chocolate sauce & vanilla ice cream

Dark chocolate, almond and amoretti tortellini, blood orange segments, toasted pine nuts, chiffonade of basil, orange and almond foam

Fantail of saffron poached pear, mandarin purée, pecan crumble, maple and walnut ice cream

Apple and blackberry crumble with macadamia & pecan nut topping, vanilla crème anglaise

Cardamom & orange crème brûlée served in a teacup with orange segments and shortbread biscuit



2026
BARBECUE & SALAD





Fresh from the grill

(GF) Moroccan handmade lamb kofta served with pomegranate molasses and tzatziki

GF Tiger prawns marinated in lemon, ginger, garlic and chilli

Food Matters' steak sandwich of beef sirloin marinated in garlic and fresh herbs, sautéed mushrooms, red onion relish and rocket leaves served in a fresh ciabatta roll

V, GF Vegetarian skewer of halloumi, courgette, cherry tomato and button mushroom drizzled with a rosemary and thyme dressing

V, GF Mexican style 'corn on the cob' served with tequila and lime butter

V, GF Spicy tomato and herb marinated charred corn on the cob served with lemon and parsley crumb

Pork and apple hot dog served with braised wholegrain mustard onion, served in a hot dog bun (vegetarian sausages also available)

GF Peri peri chicken skewers served with a cooling cucumber and yogurt dip

GF Pork spare ribs with homemade pineapple BBQ sauce

GF Pistachio crusted chicken skewers

Vg, V Skewers of artichokes, cherry tomato, pepper, courgette and field mushrooms

GF Chilli and fine herb king prawns with lime and chili dipping sauce

(GF) Chargrilled swordfish with a roasted pepper and tomato gremolata

Coriander and apple encrusted belly pork with a papaya, cucumber and lime salsa

V Roasted field mushroom and Halloumi cheese served open in a mini bagel

GF Slow-braised and barbecued Welsh lamb skewer brushed with lemon and rosemary baste

V, GF Coconut amino and tamari teriyaki tempeh skewer with scallions and red pepper

V, GF Chargrilled sticky tomato, Cajun pepper and aubergine skewer with fresh thyme, oregano and rosemary



Burgers, buns and baps

(GF) Shrimp and scallop burger, jalapeno and tomato relish, baby gem and brioche bun

(GF) Angus beef burger with cheese and streaky bacon on a floured bap with light garlic mayonnaise, spiced tomato and onion relish, plum tomato, baby gem and red onion (with or without dill pickle)

V, GF Wahacan four bean burger served in a brioche bun with guacamole, pico de gallo salsa and baby gem

V, GF Grilled stuffed Portobello mushroom served on a gluten-free bap with grilled vegetarian cheese and rocket leaves

(GF) Grilled lamb burger with mint and scallion aioli, beef steak tomato, red onion and tomato salsa, and baby gem lettuce

(GF) Grilled Angus beef burger on a floured bap with light garlic mayonnaise, spiced tomato and onion relish, plum tomato, baby gem and red onion (with or without dill pickle)

(GF) Shrimp and scallop burger, jalapeno and tomato relish, baby gem, served in a warm brioche bun

(GF) Slow roasted pulled pork coated in a mild smoky barbecue sauce, served with rocket in a lightly toasted bun

Vg, V Quorn and vegetable burger, spiced tomato relish, baby gem lettuce, sliced plum tomato, served in a soft bap



Salads

Vg, V Camargue red rice, pearl barley, puy lentil and parsley salad with celery, peppers, carrots, spring onion and sherry vinaigrette

Vg, V, GF An all-raw thermogenic broccoli, mixed capsicum, spring onion, red onion, baby spinach, carrot, beansprouts, cherry tomato, cucumber, roasted pine nuts and cashews

Vg, V, (GF) Asian crunch of finely cut mixed peppers, cucumber, daikon, bean sprouts, mange tout, bamboo shoots, micro young sprout shooting beans, white cabbage, carrots and baby spinach salad served with noodles and dressed with a pineapple, soya and ginger sauce

Vg, V, GF Savoy cabbage, long stem broccoli, bok choy, mixed sliced peppers, spring onion, bamboo shoots, red chilli and tumberry tomato salad dressed in a light chilli, soy and sesame dressing, topped with roasted sesame seeds

Vg, V, GF Slow grilled vegetable salad coated in a light sticky dressing, finished with wild red rice, new baby potatoes and asparagus spears

GF Mixed Asian vegetable salad with wasabi mayo sushi rice, topped with chunks of homemade maple teriyaki salmon

(Vg), V, GF Mixed Asian vegetable salad with wasabi mayo sushi rice, topped with chunks of homemade maple teriyaki tofu

Vg, V, GF Mixed baby leaf, cress and herb salad with soused fennel, cucumber and avocado served with roasted pine nuts and cider dressing

Vg, V, GF Red and white chicory, roasted shaved fennel, lightly home-pickled dill cucumber, baby gem and avocado, dressed in a simple aged white balsamic and olive oil dressing

Vg, V, GF Mixed fresh herbs, steamed baby new potatoes, finely chopped scallions and a tangy white wine and olive dressing (can be served topped with mollet eggs and baby caperberry)

Vg, V, GF Roasted macadamia, charred roasted peach, green beans, fresh garden peas, radicchio, frisée, ribboned cucumber salad served with a light vinaigrette dressing



Vg, V, GF Dill, parsley and scallion, tender Mesclun leaf salad with cucumber ribbons, julienne gherkins and petit pois peas, served with a light lemon olive oil dressing

Vg, V, GF Multi-coloured Heirloom tomato and basil, roasted red onion salad with scallions and balsamic dressing

Caesar salad of crisp focaccia croutons, anchovies, shredded cos lettuce and homemade Caesar dressing

Vg, V, GF Roasted corn and heirloom tomato salad served with light herb dressing

Vg, V, GF Waldorf salad of apple, celery and walnuts accompanied with a grape dressing

(Vg), V Red cabbage, fennel and carrot coleslaw bound with a light herb mayonnaise

V, GF Compressed watermelon, crumbled feta, black olive and mint

Vg, V, GF Marinated and grilled Mediterranean vegetable and artichoke salad

V, GF Heritage beetroot and goat's cheese salad dressed with pomegranate molasses and a hazelnut dressing

Vg, V, GF Panache of seasonal mixed leaves accompanied with our house dressing

V, GF Niçoise salad of green beans, new potatoes, cherry tomatoes, marinated olives and soft-boiled quails eggs

Vg, V, GF Rice salad of poppy seeds, apricots and roasted mixed peppers served with a herb vinaigrette

Vg, V, GF Baby spinach, butternut squash and cucumber salad

Vg, V, GF Glass noodle salad with stir-fried Asian vegetables, soya, lime and chilli dressing

Vg, V, GF Roasted corn and tomato salad

Vg, V, GF Mediterranean vegetables, heritage beetroots and artichoke salad

Vg, V, GF Mango, coriander and spinach salad served with fresh coconut

Vg, V, GF Daikon, heritage carrots and apple remoulade with chia seeds

Vg, V, GF American potato salad with spring onion and peppadew peppers

Vg, V, GF Hoisin green bean salad with Thai shallots and toasted sesame seeds

Vg, V, GF Mesclun salad with vinaigrette

Vg, V, GF Rice noodle salad with Asian greens, soy, lime and chili dressing

Vg, V, GF Seasonal garden leaf salad served with house dressing

Vg, V Israeli couscous, red pepper, baked aubergine and braised Spanish onion salad
(gluten-free option – quinoa instead of couscous)

Vg, V, GF Puy lentil, charred sweet potato wedge, watercress, artichoke and roasted parsnip salad

Vg, V, GF Broad bean, garden pea, mint and cucumber salad with lightly pickled cucumber





Desserts

Chocolate macaroon with salted caramel ganache filling

Glazed mini summer berry tartlet with vanilla crème patisserie

Lemon meringue pie served in a mini pastry case, homemade lemon curd and glazed meringue peaks

T-light desserts (served in shot glasses)

(Vg), GF Tonka bean panna cotta, strawberry glaze, orange macerated raspberries

GF Mango and passion fruit Eton mess with Chantilly crème and crisp meringue

(Vg), GF Mocha panna cotta with a chocolate glaze

(Vg), GF Lemongrass panna cotta with blueberry compote and toasted coconut

Lemon and poppy seed cake

Layered white and dark chocolate mousse

GF Lemon posset

GF Mango and passion fruit Eton mess

(Vg), GF Lavender panna cotta served with rhubarb compote

(Vg) Joan Hancock's - layered dessert with boozy brandy maple banana, custard, whipped Chantilly cream, dusted with cocoa



Chocolate brownies

Double chocolate chip

Chilli and dark chocolate

White chocolate and freeze-dried raspberry

White chocolate and pistachio nut

White chocolate and macadamia

We also provide gluten-free brownies in the above flavours

Vg - vegan

V - vegetarian

GF – gluten-free

(Vg) – can be made vegan

(GF) – can be made gluten-free



CUSP

Spring and Summer Menu



Canapés

Vegetarian

Cold

Char-grilled courgette involtini rolled with spring vegetable light herb infused ricotta and micro herb salad

Mezzaluna of baby mozzarella on oregano and wild rice tart with spinach and avocado mousse, pizzaiola jelly and micro basil

Salted melon and cherry tomato spiedini with a herb and elderflower glaze

Mint and cheese marshmallow with toasted pea crumb served mint and pea purée

Spinach and wild mushroom scotch quail egg, Padron pepper pesto

Roasted Mediterranean vegetables with cubed marinated charred halloumi on a spoon

Savoury goat's cheese bite with a raspberry, thyme and orange zest jelly, freeze dried raspberry, hazelnut and basil crumb

Rolled Thai vegetable and bamboo shoot rice paper towers served with red curry dipping sauce



Hot

Sweet potato and sage arancini served with a Parmesan and mascarpone dip

Baked artichoke cigars served with baby spinach and thyme mousse

Dehydrated tomato and black olive gnocchi, basil cream, datterini tomato crisp

Parmesan and panko breaded artichokes with a broad bean and parsley purée

Mini vegetable burrito with sour cream, creamy guacamole and chilli salsa

Sweet potato pakora served with mint raita



Meat and poultry

Cold

Shredded Peking duck served in a crisp sesame seeded wonton cornet, crispy duck skin, with cucumber, spring onion and radish

Rare roasted Dexter beef served in a crisp mini Yorkshire pudding, horseradish and chive cream, caramelised balsamic onion jam

Rolled Thai beef and bamboo shoot rice paper tower served with red curry dipping sauce

Berkshire black pudding scotch quail eggs served with parsley and scallion mayo

Butter chicken ballontine, tangy mango and lime sambal, served on a crisp poppadum

Home smoked chicken salad with mango, chilli and papaya, served in a crisp filo cup with chicken skin crackling

Rare roasted lamb fillet, crisp mini Yorkshire pudding with an English ratatouille and mint yoghurt purée

Wild boar and leek rillettes with apple and thyme jelly and parsnip purée

Duck, spring onion, cucumber and red pepper skewers with Hoisin soy sauce

Pulled leg of lamb served on Zaatar croutes with Tahini sauce



Meat and poultry

Hot

Mini Angus beef Wellington served with horseradish and saffron sauce

Char-grilled chicken marinated in preserved lemon and sumac, served with mint yoghurt dip

Slow braised Lancashire beef short rib with vegetable and herb ragoût on spoons

Twice cooked pork belly, cauliflower purée, sticky anise jus, apple caviar and crackling

Rare roasted Dexter beef served in a crisp mini Yorkshire pudding with truffle violet mashed potato and sprouting broccoli purée

Chicken yakitori skewers with scallions and sesame seeds

Savoy handmade artisan Lancashire black pork sausage mini rolls with tart apple and sage relish

Mini beef burrito with sour cream, creamy guacamole and chilli salsa



Fish and shellfish

Cold

Maple cured salmon gravlax, cubed cucumber and dill jelly served with mustard mayonnaise on toasted rye croutes

Smoked mackerel scotch quail egg, beetroot purée and carpaccio of candy beetroot

Salmon lollipops with parsley and dill tartar sauce

Ginger and garlic herbs flash cooked Bondi tiger prawns

Devon coast stone bass, scallop and salmon ceviche, shellfish hollandaise, served on a crisp seaweed cracker

Golden beetroot and pomegranate flash-cured sea trout with cucumber and dill pumpernickel toast

Sesame and teriyaki marinated tuna tartar with wasabi mayonnaise, ginger gari, shredded yakinori served in handmade sesame cones

Dressed white crab on cured fresh cucumber and rouille sauce on spoons



Hot

Marinated Thai king prawns wrapped in angel hair pasta and served with warm vegetable and mint relish

Mini Devon coast seafood pie bound with an English mustard and dill velouté, topped with a seaweed infused pomme purée

Isle of Man queenie scallops served with cauliflower and nutmeg purée, chive oil, crunchy shallots, served on spoons

Prawn gyoza with maple soya glaze

Pan-seared sea bass on lemongrass and herb purée with coriander and mint glaze

Mini prawn burrito with sour cream, creamy guacamole and chilli salsa

Fish and chips: lightly fried white fish, triple cooked chips & homemade tartare sauce

Tiger prawn and diver scallop slider on warm brioche bun with bisque mayonnaise and shredded lettuce leaf



Desserts

Lemon meringue pie served in a mini pastry case, homemade lemon curd and glazed meringue peaks

Apple and cinnamon crumble tartlets with whipped marsala cream

Peach and apricot mille-feuille with hazelnut and pecan crunch

Chocolate macaroon with salted caramel ganache filling

Apple and raisin strudel with crème anglaise and Chantilly with almond brittle

Limousine mini cherry clafoutis with gelled custard and cherry compote

Spiced fig tart Tatin, orange mascarpone and candy walnut

Passion fruit and lime mousse served in a feuilles de brick cornet

Glazed mini summer berry tartlet with crème patisserie

Madagascan vanilla and mascarpone cream tartlets with berries and mint

Chocolate brownie selection



T-light

Lavender and elderflower panna cotta with crushed hokey pokey

Layered dark and white chocolate mousse topped with popping candy

Champagne and summer berry jelly

Dark chocolate and pepper mint crackle pot

Lavender and Tonka bean posset served with blueberry compote

Glazed cappuccino crème brûlée served in an espresso cup with a hazelnut tuille

Traditional lemon posset, fennel biscotti



Bowl food

Hot

Thai chicken vegetable curry with Jasmine scented rice and lotus root crisp

Feta, mint and spring greens risotto with mint infused oil and sprouting pea shoots

Moroccan style lamb tagine served with a pomegranate, apricot & date couscous

Freshly rolled violet potato gnocchi, sun dried tomato cream, English asparagus, dehydrated tomato & aged pecorino crisp (v)

Cottage pie in a rich ragù with rosemary mash served in ramekins

Devon coast seafood pie, English mustard, dill velouté topped with saffron mash

Star anise and marmalade duck breast with sweet potato mash and wilted greens served with a five-spice infused jus

Fish & chips: lightly fried white fish, triple cooked chips, light minted pea purée

Pan seared sea bass fillet, saffron pomme purée with a light sauce vierge

Slow cooked confit pork belly, curly kale, braised lentils du Puy, Madeira jus and crisp crackling

Sumac and preserved lemon chicken, pomegranate, apricot and almond couscous



Coq au vin chicken served on watercress and scallion mash with pancetta lardons and micro pea shoot tendrils

Millionaire's mac 'n' cheese with truffle and four-cheese sauce, and crunchy topping (*optional: bacon crumb sprinkle*)

Pan-fired red mullet, Thai butternut and coriander mash served with roasted aubergine and red pepper, complimented with a coconut and chilli sauce

Cold

Roulade of marinated chicken thigh served with Asian slaw and dressed with a bang bang sauce

Orange, soy and sesame duck salad with shredded daikon and spring onion, garnished with crunchy noodles and coriander leaf

Maple and white sesame roasted teriyaki chicken with stir fried vegetable egg noodles

Confit salmon Niçoise with cherry tomatoes, marinated olives, new potatoes, anchovies and soft-boiled quail's egg

Chinese vegetable & glass noodle stir fry with soya & mirin glaze and a lotus root crisp (v)



Chargrilled loin of lamb, braised summer peas, fava bean and feta salad, light mint dressing

Lightly smoked salmon pave served on a watercress, bitter leaf and heritage beetroot salad, light house dill dressing

Caesar salad with succulent chargrilled chicken breast, shredded baby gem, anchovies, buttered brioche croutons and Parmesan shards



Sit-down dinner

Starters

Cold

Trio of roasted baby beetroots: beetroot purée, beetroot carpaccio and marinated baby beetroots, served with a goat's cheese mousse, pomegranate jewels and hazelnut dressing

Glazed goat's cheese, caramelised figs, blood orange, pine nut and rocket salad

Carpaccio of beef, drizzled with truffle oil, black pepper, rocket salad and Reggiano shavings

Organic chicken ballotine rolled in Cumbria cured ham and served with elderflower marinated pear, chervil and hazelnut salad

Candied beetroot salad with glazed figs, honey and thyme roasted cashews, red wine cider vinaigrette and tender mesclun salad leaves (*optional: feta crumb*)

Norfolk black and quail's egg pork terrine served with tangy apple and celeriac slaw, sourdough toast and pear & fennel seed chutney

Summer pea and broad bean panna cotta dome, heritage carrot and radish pickle, sprouting shoots, mint infused oil, creamy feta mousse and a crisp sourdough bread

Savoury goat's cheese marshmallow, toasted pistachio crumb, golden beetroot purée, beetroot caviar, confit lemon and roasted baby beetroots

Oak smoked salmon parcel encased around a smoked salmon mousse, baby frisée and cucumber salad, lemon and caper vinaigrette and soda bread Melba toast



Hot

Seared scallops, red wine braised squid, crispy tentacles, fennel purée and celeriac solferino

Citrus cured salmon gravlax, warm potato and dill gnocchi, dandelion, watercress and micro herb salad finished with lemon dressing

Twice baked goat's cheese soufflé, with a Parmesan cream, apple and walnut salad

Roasted mixed peppers, mature aged cheddar and baby spinach tart, served on a rocket and asparagus salad

Squid ink ravioli of Devon crab, scallop and salmon mousseline set on an island of spinach and sea vegetables, brown crab meat purée served with a shellfish broth of clams, mussels and tiger prawns

Warm caramelised shallot and thyme tarte fine, Dolcelatte, candy walnut and micro herb salad, pomegranate and walnut dressing



Mains

Fish

Poached supreme of Atlantic salmon on warm Niçoise salad, served with a sauce vierge

Pan fried sea bass, razor clam persillade, samphire & salsify ragout, artichoke purée, shellfish foam

'Catch of the day' cod fillet, pan seared & served on a bed of leek, kale & lentils du Puy, crisp seaweed & light tomato passata, topped with a squid ink pasta fish net

Milk poached smoked haddock, crab & prawn risotto, lemon & parsley dressing, crispy leek

Wasabi & pea crusted tuna loin with slow roasted vine tomatoes, pea purée, parmentier potatoes & nori stamps

Seared Atlantic salmon on herb crushed new potatoes, courgette ribbons & spring sorrel velouté

Roasted cod fillet, butter bean, parsley & chorizo broth, with roasted artichoke



Meat and Poultry

Crispy skinned confit duck leg, sautéed savoy cabbage, parsnip mash & blood orange infused jus

Ballontine of chicken stuffed with basil mousse, wilted spinach, sun dried tomato cream

Herb roasted rump of lamb with tender stem broccoli, olive crushed new potatoes and a redcurrant & mint dressing

Fillet of beef with crispy potato quenelle, sautéed spinach, wild mushroom fricassee and red wine jus

Poached & roasted breast of chicken, truffle potato gnocchi, celeriac purée, baby leek and crispy rocket

Pan seared Suffolk pork tenderloin, apple and thyme rösti, buttered curly kale, poached baby onions served with a red currant & thyme jus with puffed crackling



Vegetarian

Courgette, butternut & caramelised red onion tart with blanched spinach, sun-dried tomato & pine nut dressing


French pithivier of wild mushrooms & spinach served on a warm pearl barley salad, with a Champagne & pink peppercorn reduction

Aubergine, ricotta & Mediterranean vegetable cannelloni, tomato passata, Cheddar béchamel & herb crumb

Black olive gnocchi, burnt onion purée, piquello peppers, crispy rocket & Parmesan shavings

Butternut squash & blue cheese ravioli, sautéed spinach, diced butternut squash, pine nut & sage emulsion

Jerusalem artichoke & wild mushroom risotto, sautéed enoki mushrooms & ceps, artichoke crisps

A close-up photograph of a glass dessert. The glass is filled with a white, creamy panna cotta. On top of the panna cotta is a vibrant red strawberry compote, and a single fresh strawberry with its green leaves is placed in the center. The background is softly blurred, showing other similar glasses and strawberries.

Desserts

Cold

Vanilla panna cotta with red berry compote & a lavender tuille

Chocolate & basil tart with caramelised orange & tangerine ice cream

Raspberry ripple cheesecake served with delicate brandy snap lace & fruit coulis

Trio of rhubarb: rhubarb crumble, rhubarb ice cream, brandy poached rhubarb with lavender meringues

White chocolate & orange tart, macerated raspberries, pistachio ice cream

Assiette: vanilla panna cotta, dark chocolate brownie, cardamom & blood orange crème brûlée, with raspberry coulis

Warm

Spiced banana & date pudding, butterscotch sauce, caramelised banana, vanilla ice cream & pistachio tuille

Hot chocolate & orange fondant with chocolate sauce & vanilla ice cream

Saffron poached pear, cardamom & orange ice cream

Apple & forced rhubarb crumble with macadamia & pecan nut topping, vanilla sauce anglaise

Cardamom & orange crème brûlée served with shortbread biscuits

FOOD GALLERY





