

# #mainmemories

# 3 Courses

## Starters

Seasonal soup & fresh baked roll

Wild mushrooms, toasted sourdough with garlic, white wine & parmesan sauce

Ham hock terrine – slow-cooked, set with capers, dill & parsley. Served with pickles and pesto crostini

Chicken liver pate, red onion chutney, rocket leaf & soft roll

Oriental fishcakes, Asian slaw & sweet chilli jam

Smoked haddock & chive fish cake, mustard creamed leeks & coriander oil

Penang King prawns, Thai red curry, kimchi & edamame slaw, roasted peanuts & lime

Crispy goat's cheese bon bons, heirloom tomatoes, focaccia & wild garlic pesto

Crispy pork & black pudding croquettes, parsnip puree, veal jus

## Mains

Pan-fried Sea Bass fillet on a pea, mint & asparagus risotto

Slow-braised & pressed brisket of beef, horseradish mashed potato, tender stem broccoli & stock gravy

Tender pork belly, honey roasted heritage carrots, bubble & squeak, roasted shallot, veal jus

Pan-roasted chicken supreme, garlic & rosemary sautéed potatoes with a fricassee of seasonal greens & wild garlic cream sauce

Fillet of beef wellington, dauphinoise potatoes, wilted spinach & bordelaise sauce

Wild mushroom & tarragon risotto with parmesan crisp

## Desserts

White chocolate & raspberry cheesecake

Biscoff cheesecake with crumbled shortbread

Pavlova - gooey meringue, dressed with fresh Chantilly cream, wild seasonal berries, dusted with strawberry sherbet

Lemon posset with blueberry puree

Chocolate brownie with chocolate sauce

Sticky toffee pudding, sticky figs with butterscotch sauce

Salted caramel doughnuts

Waffle station with a selection of toppings

Eton mess