

Spring/Summer Dinner Party Menu

Starter

Ham Hock and Caper Terrine, Onion Chutney, Crunchy Bread

Pan Fried Scallops, toasted Hazelnut, Coriander Butter

Lamb Kofta, Goreme Dip, Green Leaf Salad

Chicken and Spring Green Broth, Gremolata, Almonds

Marinated Courgette Crostini (vg)

Candied Beetroot, Orange, Nasturtium and Goats Cheese Salad (v)

Pea and Mint Croquettes with Crème Fraiche (v)

Chargrilled Broccoli, Almond, Tahini Dressing (vg)

Main

Pan Fried Salmon, New Potatoes, Pea and Sorrel Puree

Braised Lamb, Wild Garlic Pesto, Cannellini Bean Mash

Paprika Spiced Roasted Chicken, Charred Sweetcorn and Black Bean Salad

Slow Cooked Beef Brisket, Chermoula, Roasted Vegetables

Lamb Cutlets, Seasonal Greens, Smoked Garlic Mash

Grilled Sea Trout with Oregano and Garlic, Roasted Red Pepper, Anchovy Butter New Potatoes

Caramelised Fennel, Spring Onion Mashed Potato (vg)

Grilled Courgette, Charred Spring Onions, Chilli, Wild Rice (vg)

Aubergine & Butternut Squash Stack, Basil Gremolata, Green Leaf Salad (vg)

Lemon, Pea and Rocket Baked Risotto (v)

Dessert

Torta Gianduia - Chocolate & Hazelnut Cake (gf)

Dark Chocolate & Coffee Mouse Cake

Burnt Cheesecake, Berries

Blackcurrant, Coconut & Pecan Tart, Clotted Cream

Baked Peaches with Rose Water and Pistachios (vg)

Seasonal Fruit Pavlova

