



SPRING SUMMER BANQUET MENUS

Soups

Green pea soup with coconut cream and lovage oil

Asparagus vichyssoise with horseradish cream

Plum tomato and chilli soup with basil

Roasted cauliflower soup with a smoked almond dressing

Starters

Ham hock croquette with sauce gribiche and pickled onions

Salted mackerel with horseradish potato salad, pickled kohlrabi and nasturtium leaf

Chargrilled peach with feta, sugared walnuts and salsa verdi

Smoked spring chicken with tarragon mayo, pickled mushroom, iced gem and a parsley dressing

Tomato tart tatin with black olive caramel and whipped goats cheese

Confit duck fritter with apricot ketchup, pickled onions and iced lettuce

Grilled asparagus with tarragon, crispy egg and truffle emulsion

Tea-cured chalk trout with sushi nori, iced tea dressing and a spring onion and radish salad

Fish course

Cured Cornish scallop with a plum tomato salad, avocado puree and chilli dressing

Home cured salmon with crème fraiche, caviar and dill oil

Grilled plaice with sea vegetables and brown shrimp butter

Smoked cod with dill mayonnaise and hazelnut pangritata

Roasted chalk trout with cauliflower puree, braised black cabbage and salted caper sauce

Cornish guilt head bream with saffron arancini and a red pepper sauce



Main course

Fillet of Cotswold beef with roasted shallot puree, pomme anna, confit carrot and wilted greens
with a truffle jus

Roasted Cornish hake with braised baby gem lettuce, confit potato and caviar sauce

Roasted lamb loin with Dauphinoise potato, roasted carrot puree, wilted greens and rosemary jus

Curried Cornish monkfish with lentil dhal, spinach pakora and mint yoghurt

Roasted Cornish cod with summer truffle mash, roasted leek and a lovage butter sauce

Roasted Aylesbury duck breast with beetroot ketchup, savoy cabbage, rösti potato and
blackberry jus

Roasted sea trout with cauliflower puree, fondant potato and a smoked almond pesto

Twenty-four hour braised beef featherblade with celeriac puree, Cotswold gold mash, wilted
greens and a roasted onion jus

Roasted corn fed chicken breast with chorizo potato pave, charred tender stem broccoli and
white onion puree

Dessert

Tart au citron with raspberry ripple ice cream

Decadent chocolate brownie with crème fraiche and poached cherries

Blackcurrant cheese cake with blackberry sorbet

Caramelised apple tart tatin with vanilla ice cream

Raspberry, vanilla and pistachio mille-feuille

Salted caramel and chocolate tart with salted caramel ice cream

Sticky toffee pudding with vanilla bean ice cream

Lemon and raspberry pavlova

Roasted strawberry and custard tart with strawberry coulis
