

FEAST

£66 PER PERSON

We seek the finest ingredients from our fields & shores, teasing out their finest qualities. Please select one starter, one main and one pud!

To be presented for you and your guests on sharing boards for each table to enjoy.

START & SHARE

Selection of charcuterie, with blush tomatoes, olives & sourdough bread

Smooth duck liver pate, orchard fruit chutney & rye bread

Creamy burrata, panzanella salad & basil (v)

Chilled salad of barbequed vegetables, preserved lemon salsa verde (vv)

Baked Capricorn goat's cheese with roasted beetroot, cumin seeds & pesto, garlic bruschetta's (v)

Edible Garden: Caramelized onion hummus, vegetable crudites, salads & shoots (vv)

Hall Barns smoked salmon, brown butter crumpets, pickled cucumber & caviar crème fresh

Coarse farmhouse pork & chicken terrine, pickled onions & cornichons, country bread

THE MAIN EVENT

BBQ BEEF

BBQ Pave of native fillet of beef with a piri piri bearnaise sauce (£8 supplement)

THIS LITTLE PIGGY CAME TO PRESTWOLD

Roasted belly of pork, apple & sage sausage roll, braised pork cheeks with mead

ROAST LAMB

Roast racks of local lamb, served pink with a lemon & mint gremolata (£5 supplement)

ROAST CREEDY CARVER FREE RANGE DUCK

Creedy Carver duck breast, glazed in local honey, wild thyme & lavender, duck gravy

SALMON EN CROUTE

Whole side of salmon with a garden herb & mushroom stuffing, baked in all-butter puff pastry

HUNTERS CHICKEN

Breast of chicken in a wild mushroom, tomato & white wine tarragon jus

VEGGIE & VEGAN

Sundried tomato & mozzarella arancini, red pepper coulis (v)

French onion puff pastry tart, ash rolled goat's cheese & rocket salad (v)

Middle Eastern falafels, dried fruit tabbouleh (vv)

Roasted squash & wild mushroom ragout with savoury rice (vv)

SIDES (CHOOSE TWO)

Garlic & thyme roast potatoes

Buttered green vegetables

Chubby chips, smoked salt & black pepper

Green beans, shallot butter, toasted almonds

Gratin dauphinoise

Honey glazed chantenay carrots

Little gem, truffle cream dressing, croutons

Tossed garden salad

'Cowboy' beans – a smoky stew of white beans, tomatoes & parsley

SWEET HEAVEN

INDIVIDUAL HEAVEN

Dark chocolate truffle tortes

Crisp French meringues, vanilla cream, exotic fruits

Vanilla crème brulee, warm madeleines

Tiramisu in a glass

Blackcurrant cheesecake

SHARING HEAVEN

Lemon meringue roulade, pouring cream

Pear & chocolate frangipane tart

Bramley apple, oat & honey crumble with English custard

Sharing board of fine English cheese, savoury wafers