

“Plight your Troth” Menu

Amuse Bouche

Starters

Crispy Glazed Gressingham Duck and Chorizo Salad

Candied Beetroot, Pear and Sun Blushed Tomatoes with Soy and Sesame Dressing

OR

Fox’s Smoked Chicken and Mango Salad

With New Season Watercress, Vanilla Dressing, Caramelised Garlic and Chive

OR

Spring Pea and Mint Risotto (Vegan and Vegetarian)

With Pea Flowers, Pea Shoots, Pea Puree and Mint Oil

Mains

Cashlie Estate Venison Loin

Fig and Nutmeg Tart, Buttered Greens, Sautéed Pear, Bean Puree and Chocolate Infused Jus

OR

Simply Grilled Lemon Sole

Lightly Dusted in Smoked Paprika, With Brown Caper Butter, Chopped Parsley, Foraged Salad and Jersey Royal Potatoes

OR

Harissa Roasted Cauliflower and Stem Broccoli Curry (Vegan and Vegetarian)

With a Blood Orange & Radicchio Salad and Fennel Flat Breads

Desserts

Champagne and Strawberry Terrine

With Balsamic Strawberry Pearls, Dehydrated Strawberries and Crème Chantilly

OR

Classic Pear Tarte Tatin

With Madagascan Vanilla ice Cream

OR

Kirsch Cherry Dark Chocolate Torte (Vegan and Vegetarian)

With Cherry Sorbet and Micro Basil

Luxury Teas and Coffees