

## Sample Spring and Summer menus 2024

We celebrate all chefs' favourite season with locally sourced fruits and vegetables, British lamb and line caught fish. These are just a snippet of our menus for you to peruse as we prefer to design dishes and menus for each client individually.

### Starters

Sesame tuna, edamame, pea and chilli crush, soy and yuzu dressing  
Beetroot tart, goat's cheese cream, watercress, walnut, fig and honey compote  
Poached turbot, samphire, cucumber and cayenne brown shrimp, caper and lemon jus  
Seared scallops, pea puree, charred broccoli and crispy pancetta, lardo dressing  
Burrata, grilled asparagus, slow roasted, fresh and dried tomatoes, rocket pesto

### Mains

Herb crusted rack of lamb, jersey royals, pea puree, spring greens, minted jus  
Guinea fowl, truffled dauphinoise, grilled asparagus, morels, truffle jus  
Pancetta and thyme crusted cod, sage and lemon pommes anna, charred baby leeks and asparagus, creamy jus split with chive oil  
Red onion tart fine, harissa spiced cauliflower, scorched aubergine puree, figs, tahini, preserved lemon and apricot jus

### Desserts

Rhubarb and custard millefeuille, rhubarb compote and strawberry mint sorbet  
Chocolate delice, caramelised white chocolate ice cream, red berry salsa  
Pavlova, lemon posset and vanilla cream, fresh berries and raspberry sorbet  
Chocolate and apricot frangipane tart, prosecco baked stone fruits, almond milk sorbet  
Strawberry and vanilla millefeuille, strawberry and champagne jelly, rhubarb sorbet

