

# 8-COURSE TASTING MENU

A showcase of what we can do — here's a sample menu to inspire your event.

## **1st Course**

Home Smoked Duck Breast, Pickled Sweet Potatoes & Onion Jam

## **2nd Course**

Poached Lobster Tail, Cauliflower, Courgettes & Truffle

## **3rd Course**

Leek & Potato Terrine With Butter Beans Ragout, Artichoke Hearts, Roasted Shallots & Chive Velouté

## **4th Course**

Spiced "Chicken Kiev", Garlic Mushroom, Carrot Purée & Rocket Pesto



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## **5th Course**

Melon Gazpacho “Shooters” With Shrimp

## **6th Course**

Dry Aged Black Angus Fillet of Beef, Smoked Mashed Potato, Savoy Cabbage Disc, Textures & Flavours of Carrots, Peppercorn Sauce

## **7th Course**

Lemon Sorbet, Granola & Mint Oil

## **8th Course**

Dark Chocolate Fondant, Ice Cream, Brûléed Banana & Roasted White Chocolate

