

Fine dining example menu

Fairtrade, palm oil free and celebrating
the finest seasonal ingredients



ve = vegan
Allergen free options available

Canapé

Pulled pork croquette, mushroom ketchup

Market fish cake with curry mayonnaise

Cornish crab salad, horseradish, linseed cracker

Confit of chicken, carrot purée, spiced ginger blini

Coconut and coriander dhal, poppadum shard (ve)

Wild mushroom and tarragon tortellini, white wine and
saffron sauce (v)

Starter

Whole cauliflower three ways – roasted, puréed and
pickled in cider (ve)

Cider-glazed pork belly, black pudding, mustard
crackling crumble

Beetroot and London Gin salmon, homemade ricotta,
cucumber, parsley and leek oil

Main course

Roast chicken supreme, confit thigh, crushed spinach
potatoes, onion purée, carrot and chicken jus

Blackened cod, bubble and squeak, braised celery,
purple sprouting broccoli, caramelised celeriac

Caramelised onion, potato and carrot pie, pickles,
purée with sprout tops, fermented mushroom
reduction (ve)

Dessert

Apple upside down cake, mint custard, British
honeycomb ice cream

Blood orange panna cotta, spiced ginger

Chocolate beetroot cake, poached pear,
rhubarb gel (ve)

15H

Fine dining canapés

Example menu

Award-winning, fairtrade and palm oil free



Allergen free options available

Fish

Thai-marinated tiger prawns, spicy sriracha mayonnaise

Smoked trout, buckwheat blini, lemon crème fraiche

Cornish crab salad, linseed cracker, wasabi avocado

Smoked mackerel, avocado, squid ink cracker, togarashi

Steamed queen scallop, XO sauce, Avruga caviar

Meat

The hunters' gathering (*supplement applies*)
SquareMeal Canapé Cup Winner 2014

Back from Rio (*supplement applies*)
SquareMeal Canapé Cup Winner 2016

Parmesan-crusted lamb loin, sweet mustard

Mini Yorkshire pudding, traditional roast beef, horseradish, watercress

Wild boar wrapped in cured ham, red onion marmalade, potato crisp

Venison steak, thyme rösti, celeriac purée

Sticky pork belly, chilli and apple salsa

Slow cooked duck, wild mushroom, truffle potato purée

Confit of guinea fowl, carrot purée, spiced ginger blini

Vegan

Baked sweet potato, tostada, walnut salsa

Coconut and coriander dhal, poppadum shard

Slow-cooked curry aubergine, pomegranate salsa

Fried plantain, peanut and mango salsa

Vegetarian

Smoked goat's cheese tart, red pepper gel, balsamic

Poached pear, Cashel blue cheese, red onion marmalade, charcoal croute

Baked sweet potato, tostada, walnut salsa and feta

Wild mushroom and tarragon tortellini, white wine & truffle sauce, amaranth

15H

Fine dining bowls

Example menu

Celebrating the finest seasonal ingredients



Allergen free options available

Fish

Tiger prawn bhuna, coconut, almonds, lemon, naan bread

Korean spiced stone bass, vegetable noodles, butternut squash purée, dulce and chilli salsa

Crispy soft-shell crab, popcorn, chilli, spring onion

Slow cooked trout, lemon purée, lotus root, sea vegetable salad

Salted cod, chorizo crumb, sweet potato gnocchi, smoked paprika sauce

Meat

Roast pulled pork, black bean feijoada, wild mushroom, crackling, baby celery cress

Roasted loin of venison, broad beans, hickory mash

Roast rump of beef, triple cooked chips, béarnaise sauce

Lamb rump, crispy kale, sweet potato purée, minted jus

Roast Picanha of beef, bone marrow dashi, baby vegetables

Chicken and truffle croquette, charred baby gem, beetroot Caesar dressing

Vegan

Coconut and coriander dhal, poppadum, onion bhaji

Red pepper and coriander dim sum, dragon fruit crisp, baby corn, sweet sake dressing

BBQ and carpaccio of beetroot, tofu aioli, olive soil, baby herb salad

Miso glazed aubergine, toasted cashew nuts, pickled ginger, ponzu sauce, seaweed togarashi

Cauliflower duo, fondant potato, pickled samphire, raisins, toasted multi seeds

Vegetarian

Ricotta and tarragon croquette, glazed fig, red onion and peppercorn salsa

Goat's cheese potato gnocchi, pesto, sun dried tomatoes, rocket salad

Roasted tomato and mozzarella arancini, smoked paprika mayonnaise

Chargrilled halloumi, golden beetroot, radish salad, lamb's lettuce

15H

Fine dining dessert

Example menu

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Canapés

00Heaven (*supplement applies*) – chocolate delice on a salted caramel and chocolate crackling base, Baileys mousse, fresh strawberry, chocolate soil, honeycomb
SquareMeal Canapé Cup Winner 2018

Apple tarte fine, crème fraiche

Warm rich chocolate brownie (ve)

Poached pear tarte tatin, clotted cream

Passion fruit curd and raspberry tartlet

Aquafaba meringue with seasonal berries (ve)

Bowls

00Heaven (*supplement applies*) – a bowl version of the award-winning canapé

Cinnamon apple and pear crumble, toasted granola, honey, wild berry sorbet (ve)

Hazelnut and chocolate ganache, salted caramel cream, brandy snap, butterscotch

Eton mess, Chambord, raspberry tuile (ve alternative available)

Pan-Asian panna cotta, granola

Banoffee pie, grilled banana, sweet cream

Baonut – bao bun donut, miso caramel