



## Summer sharing menus

### **Option 1**

Baba ghanoush and flatbread

Salt beef and French bean salad with horseradish

Salt cod fritters with aioli

Herb marinated chicken with charred lemon, watercress and aioli

or

Moroccan spiced slow roast shoulder of lamb

with

Tabouleh & Fattoush

Cheddar valley strawberry Eton mess

### **Option 2**

Courgette and ricotta salad

Sumac spiced beef pide with labneh

Gin and beetroot cured gravadlax, cucumber pickles, soda bread

Roast Porchetta with Apricot and sage stuffing

or

Whole seabass stuffed with olives, lemon and fennel

with

Cornish new potatoes with chive butter & Ratatouille

Chocolate and hazelnut profiteroles

### **Option 3**

Confit duck croquettes with a spiced plum sauce

Isle of Wight tomato and Somerset water buffalo mozzarella salad

Scallops baked in the half shell with wild garlic and herb breadcrumbs

Whole roasted monkfish tail with lemon, capers and parsley

or

Striploin of Devon beef with chimichurri dressing

with

Trill farm garden and herb salad, vinaigrette & Lemon and rosemary roasted potatoes

Burnt Basque cheesecake with poached summer fruit

## **Supplements**

Tea and coffee

Cider brandy chocolate truffles