



The Potting Shed

PLEASE SELECT THE SAME STARTER, MAIN COURSE AND DESSERT
FOR YOUR ENTIRE PARTY TOGETHER WITH A VEGETARIAN OPTION

STARTERS

- Smoked salmon mousse with a salad of peas and horseradish cream with baby watercress
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Textures of tomatoes served with mozzarella and puff pastry wafer; black olive jelly and balsamic reduction
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Asparagus panna cotta with pickled mushrooms, asparagus tartlet and asparagus, truffle cream dressing
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Salad of feta, butternut squash, pomegranate, chickpea, falafel (v)
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Tartlet of stilton and leek served with mizuna leaves, caper vierge (v)

MAINS

- Sea bream fillet with potato, celeriac and herb rösti, rainbow carrots, edamame beans, young shoots and a garlic lemon velouté
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Poached salmon with saffron cocotte potatoes, asparagus, fine beans and peas, chervil oil dressing
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Chicken marinated with tarragon, fondant potato, fine beans and glazed carrots with white wine sauce
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Beef roulade filled with sautéed button onions, mushrooms, carrot pearls braised in a Madeira sauce and served with a horseradish mash
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Arancini of squash with butternut puree, truffle flavoured vegetables and young shoots (v)

DESSERTS

- Summer pudding, Devonshire clotted cream, pepper shortbread
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Lemon tart, vanilla yoghurt, berry compote
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Chocolate delice with cherries and vanilla ice cream
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White chocolate and raspberry cheesecake
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Apple tart tatin, vanilla ice cream

Freshly brewed coffee, tea and petit fours