

Patricia Sharman & Company

Wantisden Valley Hot Sit Down Menu Sample Only 2018

To start – please choose 2 plus a vegetarian option if required

Parma ham, slow roasted tomato, buffalo mozzarella, basil pesto, grissini
Potted hot smoked salmon & prawns, salted cucumber, radish, home-made granary bread
Smoked chicken & ham hock terrine, tomato & chilli chutney, celeriac remoulade
Goat's cheese & caramelised red onion tart, balsamic reduction, baby leaves (v)

To follow – please choose 2 plus a vegetarian option if required

Slow roasted pork belly, creamed savoy cabbage, smoked bacon, black pudding croquette,
crackling & Bramley apple sauce
Chicken wrapped in prosciutto, buttermilk squash puree, tenderstem broccoli, dauphinoise
potatoes, roast chicken jus
Chicken breast marinated in honey & garlic, herbs, peas a la Francois, creamy mash
Loin of beef, caramelised onion puree, pommes anna, glazed carrots, sticky beef jus
Salmon en croute, pea veloute, crushed new potatoes, baby carrots
Butternut squash & feta cheese wellington, dauphinoise potatoes, charred courgettes (v)

To finish – please choose 2

Passion fruit meringue tart
Chocolate, hazelnut & salted caramel brownie, clotted cream
Local strawberries, brown sugar meringues, strawberry coulis & cream
Sunken chocolate mousse cake
Lemon & raspberry posset

2 courses - £39.25 pp

3 courses - £44.50 pp

Price includes VAT, crockery, cutlery & service.

Minimum numbers apply