



## **Finish At Home**

### **Three Course Menu Sample – from £55pp**

Seafood Platter: *Langoustines, Smoked Prawns, Oysters + Mignonette, Smoked Mackerel Paté, Seaweed Gin Cured, Aioli, Shaved Fennel Salad, Pickles + Mixed Leaves*

Ox Cheek Cappelletti, Pea Velouté, Burnt Shallots

Roasted Squash, Tomato + Red Onion Panzanella

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Minted Lamb Neck Fillet, Pea Risotto + Leaves

Tagliatelle, Morels, Marsala Cream + Parsley, Pangrattato

Monkfish + Langoustine Pithivier, Langoustine Bisque + Seasonal Greens

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Cocoa Nib Tartlet, Elderflower Crème Fraiche + White Chocolate Oat Clusters

Buttermilk Pannacotta, Griddled Peaches + Fennel Granola

Sticky Toffee Pudding, Toffee Sauce, Vanilla Cream