

## Premium rossete menu

All dishes can be adopted to Gluten, dairy free or Vegan diet

### **Starter**

Choose up to 2 dishes per party

- Duck breast giant couscous, pomegranate, orange segments
  - \* Pea&Mint fritter, tomato salsa quacamole herb salad(V)
  - \* Sautéed prawns with paprika beurre rouge crostini
  - \* Ham hock terrine, trio of apples, bacon crisp, melba toast

### **Main**

Choose up to 2 dishes per party

- \* Sous vide(48 degrees) salmon fillet, herb salsa(GF)
- \* Sous vide lamb rump(16 hours at 55 degrees)(GF)
  - \* Vegetarian rissoto of your flavour choice(V)
- \* Fillet steak, prosciutto crisp, bearnaise sauce(GF)
- \* Fennel porchetta (rolled pork belly with fennel pollen)(GF)

### **Sides**

Choose 1 side per party.

- \* Chunky Chips and side salad(GF,V,VE)
- \* Dauphinoise potato, wilted spinach(V,GF)
- \* Smokey creamy potato cake, carrots & peas (GF,V)
- \* Garlic, rosemary roasted potato, carrots & peas (GF,V,VE)

### **Dessert**

Choose up to 2 dishes per party.

- \* Floating island (milk poached meringue),strawberry, honeycomb, passion fruit creme pattisiere (GF)
- \* Dark chocolate terrine, rosemary&pistachio praline, clotted cream ,raspberry coulis (GF)
- \* Apple, walnuts, raisin crumble, apple crisp, ice- cream
- \* Mascarpone&white chocolate chip brownie and clotted chantilly

**Price per person**

**2 course £68**

**3 course £80**