
Spring/Summer Starters

Vegetarian

Baked Ricotta Soufflé & Asparagus Salad with Asparagus Pesto, Watercress, Dijon Vinaigrette

Summer Salad with Home made Goats Curd & Radishes

Salad of roasted Tomatoes, Leeks, grilled Dorsten Goats Cheese & Watercress. Herb Vinaigrette

Pea, Bean and Feta Salad with Pea Shoots & Basil Dressing

Tomato Tartar with Fine Beans, Smoked Paprika & Crème Fraiche

Fish

Beetroot & Vodka Cured Scottish Salmon Gravavlax with Beet Salad & Celeriac Remoulade

Hendricks Gin Cured Scottish Salmon Gravavlax with Brown Shrimps, Waxy Potatoes & Dill Dressing

Dorset Crab Salad with Cucumber, Tomato Petals, Radish & Lemon Dressing

Tuna Salad with Pickled Cucumber, Sesame Soy Dressing

Russian Salad with Tiger Prawns & Watercress. Lemon & Chive Dressing

Seared Orkney Scallops with Pea Puree, English Asparagus and Garden Peas

Meat & Poultry

Figs with Prosciutto & Rocket Salad. Vinaigrette

Beef Carpaccio with Dijon Vinaigrette and Capers

Old School Smooth Chicken Liver Parfait, Caramelised Onion Confit, Cornichons Ham

Hock, Watercress and Carlin Pea Salad with Rapeseed Dressing

Sharing Platters

Dried Cured Hams with English Charcuterie, Parmesan, Hummus, Baba Ganoushe, Tzazaki, Feta & Olives, Breads

Bread

Sourdough Bread from Brick House Bakery

Spring/Summer Main Course

Vegetarian

Spinach, Ricotta and Black Olive Pithivier with Rocket Salad
Roasted Red Peppers with Harissa Spiced Puy Lentils, Lime Yoghurt Dressing, dried Rose Petals, Coriander Cress & Sumac
Asparagus, Mint & Lemon Risotto with Parmesan & Rocket
Spring Vegetable Pie with Baby Potatoes & Broccoli
Rigatoni with Baby Courgettes, Broad Beans and Tomatoes in a Cream Sauce
Parmesan Polenta with Portobello Mushroom, Twice Baked Goats Cheese Soufflé & Wild Garlic Pesto, Pea Shoots

Fish

Fillet Salmon with Sauce Vierge served with Bowls of Baby Potatoes
Fillet Salmon with Samphire, Tomatoes and Vermouth Cream Sauce
Fillet Sea Trout with Pea Risotto & Minted Pea Sauce
Fillet Sea Bream with Brown Shrimps & Lemon Butter Sauce served with Fine Beans and Bowls of Baby Potatoes
Fillet Sea Bream with Baby Potatoes, Broad Beans, Crispy **Bacon** & Seaweed Vinaigrette
Fillet Baked Hake with Roasted Heritage Tomatoes, Baby Leeks and Basil Dressing served with Bowls of Baby Potatoes
Fillet Pan Fried Hake with Pickled Fennel, Sea Vegetables & White Wine Sauce
Fillet Roasted Brill with Puy Lentils, Brown Shrimp & Dill Vermouth Cream Sauce

Meat & Poultry

Corn Fed Breast Chicken with Early Peas & Button Onions. Madeira Sauce. Served with Bowls of Baby Potatoes
Seared breast of Guinea Fowl with Fondant Potato, Fine Beans wrapped in Pancetta. Jura Sherry Sauce
Confit Duck Leg with Baby Potatoes, Endememe Beans and Lardoons with Herb Vinaigrette
Belly of Pork with Purple Sprouting Broccoli, Apple Puree & Madeira Sauce. Served with Bowls of Baby Potatoes
Rump Lamb with Heritage Tomatoes, Feta & Oregano. Served with Bowls of Baby Potatoes
Lamb Loin with Parmesan Risotto, Wild Mushrooms and Pan Juices

Spring/Summer Dessert Menu

Tarts

Lemon Tart with Candied Lemons, Cardamom Crème Anglaise & Lemon Thyme Apricot &
Pistachio Tart served warm with Clotted Cream
Gooseberry & Elderflower Crème Fraiche Tart
Rhubarb & Custard Tart
Blueberry Bakewell Tart with Blueberry Compote & Crème Anglaise
Lemon Meringue Tart with Summer Berries & Lemon Balm
Elderflower Tart with Strawberries & Mint

Fruit

Gooseberry Fool
Stem Ginger & Rhubarb Panna Cotta served in a Double Walled Glass
Eton Mess - Summer Berries, Jelly, Coulis, Fruit, Meringue & Lemon Balm
Summer Pudding - The SJ Way!
Roasted Peaches, Home Made Granola, Lemon Thyme, Vanilla Cream and Caramelised
Almonds
Cranachan - Oats, Cream, Honey, Whisky & Raspberries
Strawberry Panna Cotta served in a Double Walled Glass

Chocolate

Layered Dark Chocolate Mousse Cake with Raspberries & Mirror Glaze
Baked White Chocolate and Summer Berry Cheesecake
Raspberry, White Chocolate & Pistachio Tart
Volhrona Chocolate & Salted Caramel Tart with Clotted Cream
Dark Chocolate & Cherry Frangipani Tart with Chocolate Sauce and Nibbed Chocolate
Chocolate Brownie Cakes with Poached Cherries and Chocolate Cream

Cheese

A Selection of Cheeses (If you have any preferences please do let us know)

Coffee

Volcano single origin hand roasted fair trade Guatemalan Coffee in Cafetieres, Tea, Tisanes,
Perruche Sugar, Semi Skimmed Milk & Petit Fours