



FIRST COURSE

MEAT & FISH

Warm Confit Duck Croquette

Red cabbage and pink radish salad, orange gel, sherry caramel

Tea Smoked Duck with Peach Salsa

Watercress and pea shoot salad, sticky marmalade

Individual Deli Platter

Deli meats, mixed pickles, olives, sun blush tomatoes, warm breads, dipping oil

Ham Hock Boudin with Homemade Piccalilli Puree

Roquito pearls, capers, nasturtium leaves, peppered sour dough wafers

Black Peppered Beef Fillet

Horseradish and mustard slaw, scorched cherry tomatoes and onions pearls

Homemade Scotch Quails Egg with Pangritata

Homemade piccalilli, heritage radish wafers, baby leaves and watercress whip

Parma Ham, Roast Pear and Burrata Salad

With rocket and sticky fig and balsamic jelly cubes, olive oil

Springs Smoked Salmon with Scorched Lemon

Horseradish, radish and dill cream, red chard, beetroot, and strawberry vinegar gel

Hastings Crab Tian

Local crab, with chives, seaweed salt, soft herbs, and cucumber wafers, lemon oil

Salmon and Spinach Arancini

Chive velouté, pickled shallots, baby peas and tendril pea shoots

‘Posh Prawn Cocktail’

In a martini glass with smoked salmon and prawns, Bloody Mary dressing and green pea puree