

WORKING LUNCH

MAIN EVENT

Savoury smoked salmon and chive cheesecake

Homemade sausage roll with apple and sage

Sun-blushed tomato and capricorn goats cheese tartlet

Pressed chicken and pistachio terrine, coronation mayonnaise

Pea and mint panna cotta, board bean, mint and lemon salsa

Lime and dill cured seafood bruschetta, pickled shallots

SUPPORTING

Giant cous cous, roasted vegetables, garden herbs

Baby gems, green beans, avocado, orange vinaigrette

Rainbow slaw, vegan mayonnaise, toasted seeds

Tarragon pickled carrots, beetroot, rocket, apple, citrus dressing

Thai spiced jasmine rice, papaya, pak choi, sesame seeds

New potatoes, spring onions, sultanas, herb vinaigrette

FINALE

Dark chocolate brownie, toffee sauce

Lemon posset, compote of hedgerow berries

Baileys tiramisu, rolled chocolate, espresso coffee

Vanilla pod cheesecake, macerated strawberries

Blossom honey tropical fruit skewers, fruit dip

Mango panna cotta, mango jelly, sesame biscuit

Chef in Thyme