

Tasting Menus

FROM 69.99 PP



Bespoke tasting menus using locally sourced quality ingredients to add a premium touch to your event.

BELOW IS A SELECTION OF SAMPLE MENUS.

Chinese

Wagyu beef yukhoe
Sesame, pear, soy, egg yolk

Pork & prawn wan ton
Broth, ginger, lemongrass

Gaoyou shredded duck
Pancake, spring onion, cucumber, hoi sin sauce

Sweet & sour pork
Belly pork, "house rice", sweet & sour,
crispy seaweed

Red bean boa
Sweet red bean paste, steamed boa bun

Vegetarian

Arancini
Spiced squash, mango, toasted seeds

Tart
Glazed beetroot, crème fraiche, hazelnut

Bruschetta
Marinated tomatoes, basil pesto, confit garlic

Crispy filo
Feta, spinach, herb cream

Celeriac "steak"
Aged cheddar rarebit, Jerusalem artichoke,
roast onion sauce

Dark chocolate
Chicory sponge, chocolate glaze, salted caramel

French

Tuna "niçoise"
Tuna tartare, egg yolk, black olive

Onion soup
Caramelised onion, gruyere, thyme

Bouillabaisse
Baked salmon, courgette, ratatouille

Bourguignon
Braised ox cheek, pomme purée, cabbage

Tarte au citron
Raspberry sorbet, meringue

Seasonal Taster

Crispy pig's head, burnt apple, Stilton
&
Citrus cured salmon, avocado, pink grapefruit

Mushroom parfait
Consommé jelly, pickled mushroom

Wild halibut
Oyster, cucumber, champagne velouté

Aged Derbyshire beef fillet
Braised cheek, potato & bacon terrine,
bordelaise sauce

Truffled baron bigod
Pickled walnut, local raw honey

Custard tart
Yorkshire rhubarb, ginger ice cream