

ONE DINING

Sample Menu

Canapés

Mini beef wellington

Horseradish crème fraiche

Salt cod croquette

Romesco, samphire

Chermoula cured tuna

Aubergine relish, cucumber raita

Lobster thermidor

Spinach, crumpet, tarragon

Deep fried ravioli

Cacio e pepe

Bowl Food

Beef bourguignon

Smoked pomme puree, Portobello mushroom, smoked bacon

Grilled sea bass

Smoked tomato, Piedmontese peppers, saffron aioli

Spiced salmon poke

Sriracha, yuzu, pickled ginger

Oyster mushroom stroganoff (VE)

Roast onion risotto, smoked paprika, crispy capers

Starters

Black forest duck parfait

Goosnargh duck, cherry gel, sourdough, hazelnuts

Asian cured Yellowfin tuna

Black sesame, avocado, ponzu dressing

Seared butternut scallops (VE)

Sumac, imam bayildi, coconut raita, coriander, squash puree

Mains

Cider braised pork belly

Roast apple puree, black pudding mash, swiss chard, crackling

Salmon en croute

Crab mousse, spinach, shellfish butter

Celeriac and artichoke wellington (VE)

King oyster mushrooms, truffled duxelle, tarragon jus

Desserts

Rhubarb and custard

Profiteroles, caramelised white chocolate, pistachios

Chestnut fondant

Pistachio brittle, hazelnut shard, Medjool date ice cream

Chocolate and orange mess

Marmalade ice cream, orange gel, meringue

