



**TABLE FOR THE
NATION**

SALTED ORANGE

GRAZING

EXPERIENCE A IMPRESSIVE FEAST

ITALIAN

FRESH BREAD WITH OLIVE OIL AND BALSAMIC VINEGAR, SLICED CURED MEATS, BAKED BRIE WITH ROSEMARY AND GARLIC, FRESH OLIVES IN LEMON OIL, MARINATED TOMATOES WITH HERBS

BRAISED BEEF WITH CHIANTI, BABY ONIONS AND HERBS WITH OREGANO POTATOES

ENGLISH PLOUGHMAN'S

FOSTER'S PORK PIES, SAUSAGE ROLLS, QUAIL SCOTCH EGGS, LINCOLNSHIRE POACHER CHEESE, BRIE, FARMHOUSE PICKLES AND CHUTNEY, HOMEMADE COLESLAW, HONEY GLAZED GAMMON, FRESH BREAD AND BUTTER, GARDEN SALAD

'OTTOLENGHI' INSPIRED

MARINATED COURGETTE WITH PEA, FENNEL AND OLIVE OIL, RAINBOW SLAW, FLATBREADS WITH HARISSA HOUMOUS, WILD MUSHROOM, BUTTERNUT AND POMMEGRANTE COUS COUS WITH YOGHURT, MARINATED OLIVES WITH BABY TOMATOES AND GARLIC, BRAISED SHREDDED LAMB SHOULDER

GREEK

BABA GHANOUSH, CHICKPEA FALAFEL, MARINATED FETA CHEESE, HOUMOUS, SPIT ROASTED LAMB KOFTAS, OLIVES, SLICED MEATS, TABBOULEH, ROCKET, TZATZIKI, STUFFED VINE LEAVES, FLATBREADS AND TOMATO SALAD

CANAPÉS

WARM

POTATO HASH WITH SOUR CREAM AND CAVIAR

-

TEMPURA HALLOUMI WITH PEPPER KETCHUP

-

BLACK TREACLE GLAZED PORK BELLY, APPLE BUTTER

-

FOSTERS' SAUSAGE WITH SOY AND HONEY, SESAME & SPRING ONION

-

QUAIL SCOTCH EGGS, BLACK SALT

-

ROASTED ONION VELOUTE WITH GOAT'S CHEESE BONBON

-

FISH AND CHIP CONES, PEA PUREE

-

POACHER CHEESE AND TRUFFLE GOUGERÉS

-

BEEF CHEEK CROQUETTES, AVOCADO AND PICKLED RED ONION

-

FISHCAKE WITH CHIMMICHURRI MAYONNAISE

-

BURRATA WITH TOMATO

-

OXTAIL ON DRIPPING BRIOCHE, GARLIC SAUCE AND EGG YOLK

-

HAY SMOKED MACKEREL CROQUETTE, APPLE & HORSERADISH

-

'SFC' CHICKEN THIGH, BUTTERMILK & KIMCHI

-

SALMON, CUCUMBER TACO WITH WASABI

-

DUCK CONFIT TACO, PICKLED CUCUMBER & PLUM

CANAPÉS

COLD

WATERMELON WITH GOAT'S CHEESE AND AGED BALSAMIC

-

BURRATA WITH TOMATO

-

SALMON, CUCUMBER TACO WITH WASABI

-

WHIPPED SMOKED TOFU, COURGETTE ROLL & BBQ SEEDS

-

SWEET POTATO & CUMIN CAKE, RED PEPPER KETCHUP

-

TERIYAKI MUSHROOM TACO, SPRING ONION & SESAME

-

COMPRESSED CUCUMBER, MOROCCAN HOUMOUS

-

ONION BAHJI, HAY SMOKED MAYO

-

BEETROOT TARTARE, VEGAN FETA & CHILLI

-

BEETROOT FALAFEL, SOUR CUCUMBER & YOGHURT

-

CHICKPEA FRITTER, CHILLI COMPOTE

-

SIT DOWN MEAL

STARTERS

SOUP

PEA SOUP WITH PARMESAN AND TRUFFLE

ASPARAGUS

ASPARAGUS, POACHED EGG, HOLLANDAISE, SOURDOUGH CROUTE

CHICKEN LIVER

CHICKEN LIVER PARFAIT, CANDIED WALNUTS, CURED EGG YOLK, CRUSHED BRIOCHE, TEXTURES OF PEAR

HAM TERRINE

PRESSED TERRINE OF SALTED ORANGE HAM WITH TEXTURES OF PEAS, QUAILS EGG

SALMON

TRIO- BEETROOT CURED, SMOKED & MOUSSE WITH SAMPHIRE, LEMON AND ROQUETTE

BEEF CHEEK

BEEF CHEEK WITH WILD MUSHROOMS, WHIPPED HOLLANDAISE & WATERCRESS

CRAB

CRAB, SAMPHIRE, PEPPER, LEMON AND ROQUETTE

HALLOUMI

BAKED HALLOUMI WITH LEMON AND THYME CRUST, TOMATO JAM, AGED BALSAMIC & GREENS

MAIN COURSE

BEEF

LINCOLNSHIRE BEEF, BACON, WILD MUSHROOMS, BALSAMIC ONIONS,
TRUFFLE POTATO & THYME JUS

LAMB

BRAISED SHOULDER OF SALT MARSH LAMB, GREENS, DAUPHINOISE POTATO
& ROSEMARY JUS

PORK

SALTED ORANGE OWN PORK WELLINGTON WITH GARLIC MASHED POTATO, SAGE JUS

CHICKEN

FREE RANGED CHICKEN BREAST WITH GRILLED ASPARAGUS, CHIMICHURRI AND CRISP
POTATO

FISH

DUO OF SALMON & PLAICE, SPINACH, POMMES ANNA, LEMON SAUCE & CRUSHED PEA,
ASPARAGUS

VENISON

VENISON HAUNCH, BRAISED BONBON, SPICED CABBAGE & PORT SAUCE

HAKE

FILLET OF HAKE WITH ROASTED BROCCOLI, PEAS AND GREEN BEANS
WITH WHITE WINE SAUCE

SUNDAY LUNCH

SPIT ROASTED LINCOLNSHIRE BEEF, YORKSHIRE PUDDING, DRIPPING POTATOES

DESSERT

DELICÉ

CHOCOLATE AND SALTED CARAMEL DELICÉ, ORANGE GEL & ITALIAN MERINGUE

STICKY TOFFEE

STICKY TOFFEE, MISO CARAMEL, CLOTTED CREAM

LEMON

LEMON TART, FRESH BERRIES AND GREEN TEA ELEMENTS

BROWNIE

CHOCOLATE BROWNIE, SOUR CHERRIES & PISTACHIO TEXTURES

TIRAMISU

TIRAMISU MADE WITH UNCONVENTIONAL RUM

CREMÉ BRULEE

VANILLA CRÈME BRULÉE WITH BAKED WHITE CHOCOLATE & STRAWBERRIES

PANNACOTTA

ORANGE & CARDAMOM PANNACOTTA, BISCOFF, PUMPKIN SEEDS
& DARK CHOCOLATE

MALTED MILK

MALTED MILK PANNACOTTA, BUTTER SHORTBREAD, ORANGE & DARK CHOCOLATE

EGG CUSTARD

EGG CUSTARD TART WITH BERRIES AND CINNAMON SUGAR

EXAMPLE TASTING MENU

CANAPÉS

SALMON CROUSTADE, CAVIAR, DILL

-

PARMESAN AND GARLIC GOUGÉRES

-

CHICHARRONS, TRUFFLE HONEY

‘EGGS BENEDICT’

OYSTER, SAMPHIRE, PARSLEY

REVESBY ESTATE VENISON TARTARE WITH GARDEN HERBS

SCALLOP, PEA, MINT

100-DAY AGED BEEF WITH PUMPKIN, BONE MARROW JUS

LINCOLNSHIRE PLUM BREAD, LARDO, LEMON

CHOCOLATE, SOUR CHERRY, BURNT BUTTER

YUZU, MOCHI, GREEN TEA

COFFEE AND PETIT FOURS

£60+VAT

Price Guide

Canapés

Choice of three **£5**

Choice of five **£7**

Choice of seven **£9**

Antipasti cones **£4**

Sit down meal

One Course **£20**

Two Course **£25**

Three Course **£30**

Grazing Style **£20**

Afternoon Tea **£16**

Additional Course **£10**

Tea & Coffee **£3**

Additional

Drinks Management - upon request

Linen Napkin - from **£2**

Linen per Tablecloth **£15**

**All prices are structured as per person.
Inclusive of Chefs, Event Manager, service, crockery & cutlery**

All prices are exclusive of VAT