



PRIVATE DINING MENUS 2018

Sample Treat Menu

June • July • August

Gazpacho Shots
Salt & Pepper Prawns
Garden Crudités, Green Goddess Dressing
Herb-cured Salmon Blini, Crème Fraiche, Salmon Eggs
Cornish Crab Cakes, Chilli Jam
Thai Pork Lettuce Cups
Crumbed Asparagus, Aioli

SEASONAL TOASTS:

Broad Bean, Pea, Mint, Feta
Cernev Goat's Curd, Pickled Courgettes
Kelmscott dry-cured ham, Mascarpone & Truffle Oil
Buffalo Mozzarella with Chilli
Cornish Crab with Chilli
Cornish Crab, Tomatoes, Mint

Bowls of house-roasted nuts
Bowls of garlic and herb olives

*We use only the best and freshest, locally sourced, seasonal fruit and vegetables.
Menu changes may occur*