

SEASONS PANTRY

Dinner

CANAPÈS

Prunes and Gorgonzola wrapped in Pancetta
Gold Quail Eggs with Black Lava Salt
Broad Bean, Pea and Mint Bruschetta
Satay Chicken with Chilli Dip

STARTER

Beetroot Cured Salmon with Lemon Crème Fraiche on Toasted Sour Dough with Edible Flowers
Or
Beetroot and Goats Cheese Tart with Rocket Salad and Edible Flowers (v)

SHARING MAIN COURSE

Rosemary Roasted Leg of Lamb with Minted Jus
Or
Spring Roasted Vegetable & Thyme Frittata (v)

Served with: Creamy Dauphinoise Potato with Nutmeg and Thyme
Sharing Bowls of: Grilled Tenderstem, Rocket, Mangetout and Summer Salad (v)
(Asparagus, French Beans, Broad Beans & Spinach Salad
with Sesame Oil, Chilli, Seeds and Lemon)

DESSERT

Organic Triple Chocolate Brownie, White Chocolate Ganache & Milk Ice Cream

(Crockery, cutlery & table linen are charged separately)

Please contact Seasons Pantry to discuss specific dietary requirements as we are more than happy to offer tasty alternatives for those guests who wish to maintain a specific diet, such as gluten free and wheat free. For full allergen information, please contact us.