

*All dishes prepared from fresh ingredients*

*Please contact to discuss dietary requirements and/or any special requests.*

**2-6 guests £45 per person**

## **Example Spring/Summer Menu**

### **Starters**

Thai-Style Fish cakes, Asian Slaw, Chilli Jam

Heritage Beetroot's, Goats Cheese & Walnuts, Balsamic Vinaigrette

Twice Baked Smoked Haddock Soufflé, Grilled Asparagus

Smoked Salmon Terrine, Dill Pickled Cucumbers & Watercress

Baba Ghanoush with Chargrilled Cumin Flatbread & Rocket

Fig & Olive tapenade with Toasted Almonds and Sourdough Bread

### **Main Courses**

Squash, Spinach & Feta Quiche, Crushed Turmeric & Paprika Potatoes, Ribbon vegetable salad

Spanish Rice with Spinach, Chorizo and Paprika Chicken

Pan-Fried Fillet of Cod, Basil Mash, Heirloom Tomato Salsa, Basil Cress

Thai baked Sea Bass, Rice Noodles, Pak Choy & Laksa Broth

'Gressingham' Duck Breast, Sweet Potato Puree, Buttered Greens, Ginger wine sauce

'Dingley Dell' Pork Belly, Chorizo, Cannellini Bean Stew, Roast Cherry Tomatoes & Crackling

### **Desserts**

Coconut Panacotta, Chargrilled Pineapple, Rum & Lime Syrup

Classic Lemon Tart, Fresh Raspberries & Raspberry Coulis

Summer Berry Eton Mess

Rich Chocolate Tart, Crème Fraiche & Black Cherries

Lemon Posset, Pistachio Brandy Snaps

**TO ENQUIRE/ BOOK PLEASE CONTACT Roger Aston [rogast@hotmail.com](mailto:rogast@hotmail.com) 07787908496**