

HUMDINGERS A LA CARTE

Select a Starter, Main and Dessert for each guest

Min order of 20

The à la carte menu requires kitchen facilities or a pop-up kitchen and chef hire

MENU 1

£30.00 per person

STARTERS

Buttermilk Fried Goats' Cheese,
Pickled Beets with Peppered Honey
Dressing (V) (GF)

Hot Smoked Salmon Poke garnished
with Lotus Root, Nori & Keta Caviar
(GF)

Pulled Pork Yorkshire Pudding with
Caramelised Apples Calvados

MAINS

Maple Glazed Corn-fed Chicken
Breast served with Creamed
Sweetcorn, Sautéed Woodland
Mushrooms & Madeira Sauce (GF)

Fillet of Sea Bream, Artichoke & Potato
Rosti, Charred Vine Tomatoes with
Black Olive Tapenade (GF)

Burrata & Spinach Ravioli, Fresh
Tomato Emulsion & Borage Pesto (V)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce &
Crème Fraiche (V) (GF)

Passion Fruit Pannacotta with
Elderflower Strawberries (GF)

MENU 2

£40.00 per person

STARTERS

Spiced Cauliflower Veloute with
Walnut Pesto (V) (GF)

Scottish Salmon Tartare, Avocado &
Pink Grapefruit served with
Sourdough Toast

English Baby Kale Salad garnished
with Edible Flowers, Pickled Goats'
Curd & Jerusalem Artichoke Crisps (V)
(GF)

MAINS

Roasted Duck Breast with Sweet
Potato Rosti, Cavolo Nero & Morello
Cherry Sauce (GF)

Fillet of Wild Sea Trout with Braised
Castelluccio Lentils & Sautéed Girolles
(GF)

Pan Fried Pumpkin Gnocchi dressed
with Mascarpone, Purple Basil Pesto &
Slow Roasted Heritage Tomatoes (V)

DESSERTS

Flourless Chocolate Cake with
Seasonal Fruit (V) (GF)

Earl Grey & White Chocolate Crème
Brulee (V) (GF)

MENU 3

£50.00 per person

STARTERS

Lobster Bisque topped with Tarragon
Crème Fraiche and a Cheese Straw

Beef Carpaccio with Rocket &
Horseradish Dressing (GF)

Avocado, Palm Heart & Pink
Grapefruit Ceviche served with Sour
Cream & Blue Corn Tortilla Chips (GF)
(V)

MAINS

Tournedos of Irish Beef Fillet, Fondant
Potato & Wilted Spinach with Madeira
Sauce (GF)

Fillet of Wild Seabass, Sautéed
Jerusalem Artichoke, Wilted Greens &
Shellfish Sauce (GF)

Roasted Baby Cauliflower, Whipped
Goat's Cheese with a Hazelnut & Chive
Crumble (V) (GF)

DESSERTS

Vegan Chocolate Cake topped with
Mixed Berries and Coconut Yoghurt
(VV)

Cherry & Almond Tart served with
English Custard (V) (GF)

ALTERNATIVE VEGAN OPTIONS

STARTERS

Garden Beetroot Terrine with Shallot
Compote (VV)

Tender Stem Broccoli with Black
Garlic, Poppy Seeds & Olive Dressing
(VV)

MAINS

Risotto with Ginger, Shiitake
Mushroom, Daikon & Miso Sauce (VV)

Kabocha Squash & Sun-Dried Tomato
Wellington with Maple Glazed
Chantenay Carrot & Green Beans (VV)

DESSERTS

Caramel Sous-Vide Pineapple with
Pink Peppercorn and a Banana &
Passion Fruit Sorbet (VV)

Lemon & Coconut Panna Cotta, Vodka
Blueberry Syrup (VV)

*V = Vegetarian VV = Vegan GF = Gluten Free State Allergens when placing order
Prices are exclusive of VAT. Disposable cutlery is available for an additional 50p per person*