

HUMDINGERS A LA CARTE

Min order of 20

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

MENU 1

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

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

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)

(VG) Vegan (V) Vegetarian (GF) Gluten Free