

Mustard

CATERING



Spring & Summer Menu



MENU

Starter

Organic salmon crudo, pickled cucumber, radishes and spiced avocado

Salt baked beetroots with artichokes, burrata, horseradish and frozen white balsamic

Warm almond gazpacho, diver scallops, cauliflower and apple

Chicken consommé with guinea fowl tortellini, quails eggs and black truffle, foie gras toast

Sea bass tartar with kohlrabi, nashi pear, yuzu granite

Pressed poultry and game terrine, celeriac remoulade and watercress

Cornish red mullet with aubergine caviar and shellfish bisque

*We cannot guarantee the absence of traces of nuts or other allergens.
Please advise the events team if you have any specific dietary requirements.*



MENU

Main Courses

Free range duck breast with charred cabbage, turnips, pickled plum and duck juices

32 day dry aged beef with celeriac, wild mushrooms, short rib and shallots

Roast brill with chervil root, sprouting broccoli and citrus burnt butter

Yorkshire venison loin with shoulder croquette, red cabbage, spiced pear and cocoa jus

Roasted partridge with celeriac gratin, quince jelly, Brussel sprouts and salmis

Sea bass cooked with truffle juices, wilted spinach, roast onion & vanilla soubise

Rump of English lamb, baked carrots, smoked aubergine, puy lentils and salsa verde

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Desserts

Caramelised satsuma, citrus baba and brown butter ice cream

Single origin chocolate with salt caramel, banana and tonka bean

Pear tarte fine with star anise, burnt honey and frozen yoghurt

Granny smith parfait with Bramley apple compote, green apple snow

Passion fruit pannacotta, exotic fruit tartare, pineapple sorbet

Pink grapefruit, orange and citrus jelly, bergamot macaroon

Warm mango pudding, mango toffee and pistachio cream

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GET
IN
TOUCH

CONTACT

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