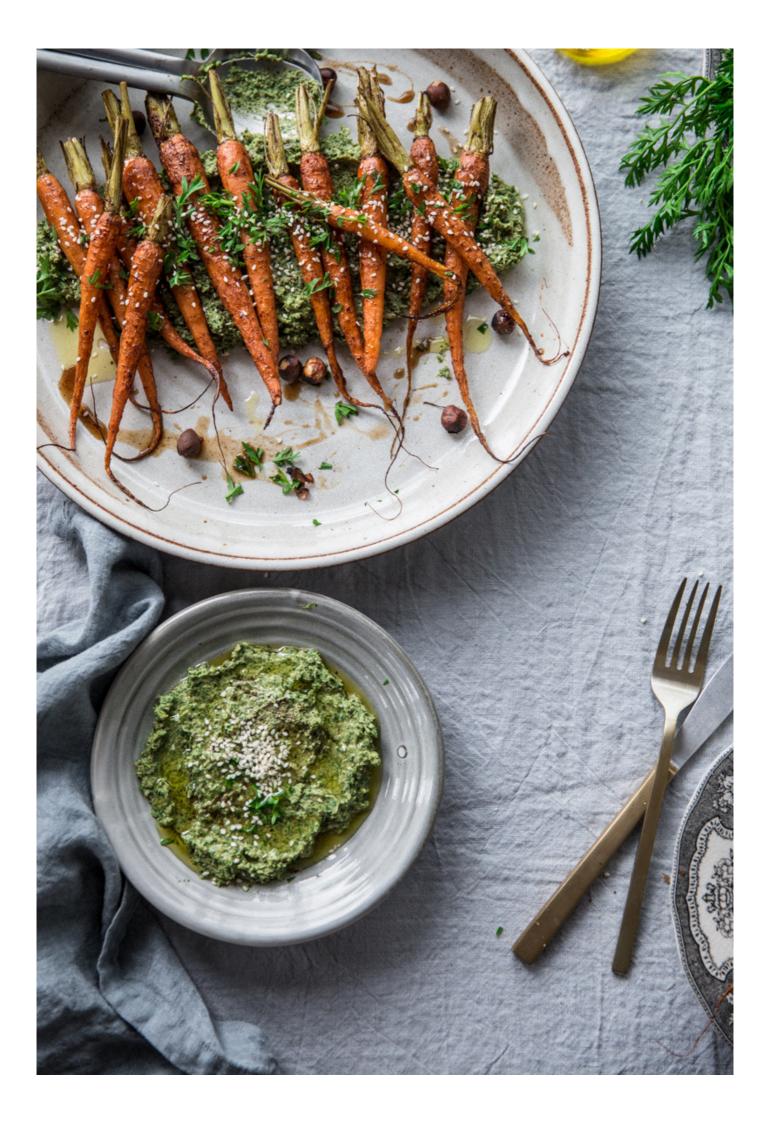
# ROSE & FOOD

# Specialist Menus



# Canapés

### CΔΝΔΡĆS

Butternut Squash & Feta Falafel with Smoked Chilli Crème Fraîche Smoked Mackerel Pâté with Cranberry, Lime & Ginger on Melba Toast Sweet Potato topped with Goats Cheese, Cranberry, Walnut & Basil Beignet of Veal Sweetbreads with Rosemary & Onion Cream Chicken Liver Parfait on Chicken Skin Smoked Haddock Croquettes topped with micro herbs Bavette Steak bites with Chimichurri & Radish Crisp Citrus-cured Sea Bass on Blinis with Osetra Caviar & Crème Fraîche **Crispy Porthilly Oysters with Pickled Shallot Sauce** Melon, Blue Cheese, Prosciutto & Basil Canapé Miniature Eggs Benedict with Ham Hock & Smoked Salt Pork Belly skewers with Vietnamese Caramel Sauce

 $\square H \triangle T'S N C X T?$ 

# Seasonal Supper Clubs

#### WINTER SUPPER CLUB

#### TO BEGIN

Carpaccio of Hand Dived Scallops with Truffle Vinaigrette

MAIN EVENT

Roast Pheasant with Apple and Sage Tart Tatin

Parsnip Dauphinoise

Wilted Greens

TO FINISH

Sticky Toffee Pudding with Spiced Caramel

#### SPRING SUPPER CLUB

TO BEGIN

Deep Fried Spring Onions with Almond Aioli

Spring Crudites with Saffron Aioli

Asparagus with Crispy Duck Egg, Chorizo & Lovage

MAIN EVENT

Capestone Organic Chicken with Shallot Puree, Wild Garlic & Asparagus

**Spring Greens** 

TO FINISH

Buttermilk Lemon Meringue Pie with Basil Oil and Micro Basil

### SUMMER SUPPER CLUB

#### TO BEGIN

**Caramelised Scallops on Cauliflower Puree with Pancetta** 

#### MAIN EVENT

Riverford Pork Chops with Mustard & Capers served with a Watercress & Wild Garlic salad

Crushed New Potatoes with Caper Berries, Pink Peppercorns & Roasted Garlic

TO FINISH

Roast Apricot & Orange Blossom Fool

### AUTUMN SUPPER CLUB

#### TO BEGIN

Venison Carpaccio, with Pickled Blackberries & Jerusalem Artichoke Puree & Crips

MAIN EVENT

Mustard-crusted rib of Beef with Port & Blackberry Gravy

Horseradish Mash

Heritage Carrots

TO FINISH

Cox Apple Salted Caramel Tarte Tatin with Crème Fraiche

## Wedding Breakpast

#### WINTER WEDDING BREAKPAST

#### TO BEGIN

Roasted Onion, Squash & Fig Salad with Maple Mustard Balsamic

#### MAIN EVENT

Pan-fried Chicken, Thyme & Garlic Mash Potatoes, Roast Jerusalem Artichokes & Red Wine Jus

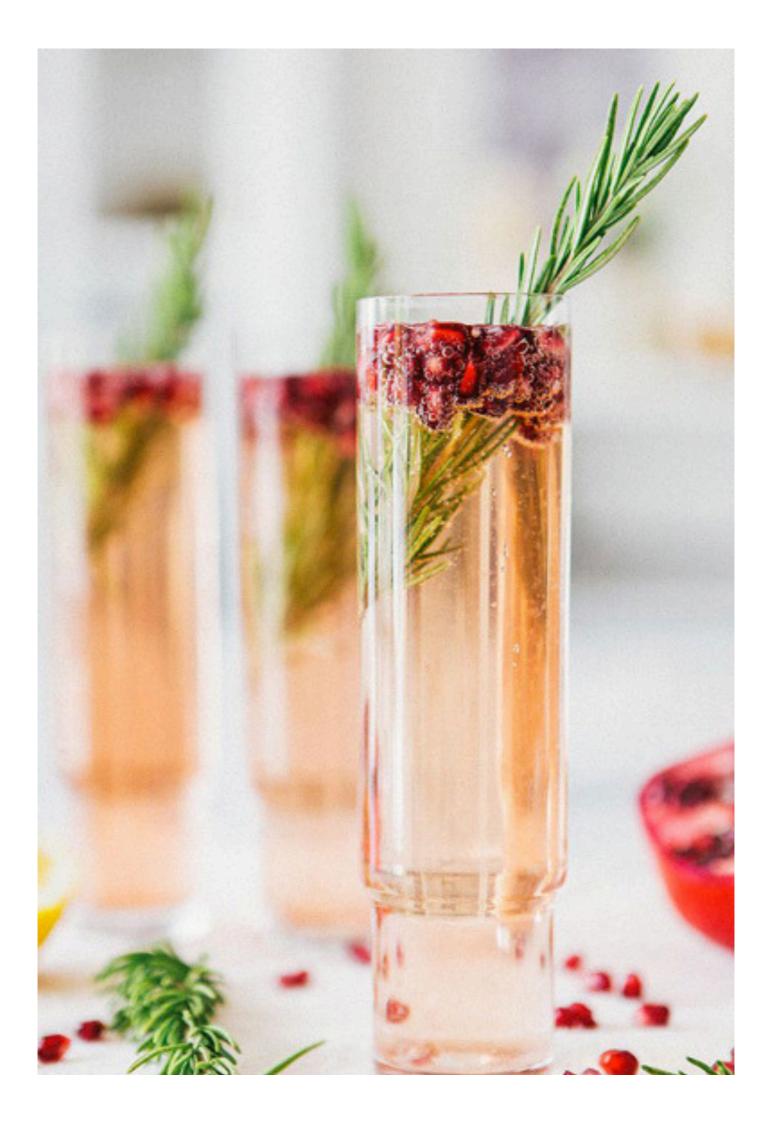
TO FINISH

Treacle Tart with Vanilla Chantilly Cream & Black Sesame Crumb

TO WET THE WHISTLE

Apple Cranberry Moscow Mule

Sparkling Clementine Thyme Cocktail



## AMERICAN FEAST

### American Wedding Burret

MAIN EVENT

Hickory Smoked Ribeye with Horseradish Crème Citrus

Chicken Breast with a Chipotle BBQ glaze

Grilled Cedar Plank Salmon

TO COMPLIMENT

Organic Mixed Greens with Candied Pecans, Goats Cheese, Currants & Champagne Vinaigrette

Texan Style Apple Coleslaw

Garlic & Parmesan Cheese Corn Bread Muffins with whipped Honey Butter

TO FINISH

**Chocolate Brownie with Salted Caramel Sauce** 

TO WET THE WHISTLE

Black Cherry Bourbon Cola

Muddled Raspberries & Champagne

### Mexican Street Peast

#### Mexicana street peast

TACOS

Red Curry braised Beef Short-Rib Taco with Pineapple Nam Prik Relish

Blackened Shrimp Tacos with Black Bean & Mango Saso with Jalapeño Aioli

Vegan Teriyaki Cauliflower Tacos with Lime-Pickled Onion

THE NEXT LEVEL

Scallop Agua Chile with Coconut

Mexican Style Grilled Street Corn

SWEET FINISH

**Churros with Spiced Dipping Chocolate** 



## Bottomless Brunch



#### BOTTOMLESS BRUNCH

TO BEGIN

Shakshuka with Baked Eggs & Chorizo

Carrot Fritters with Salted Yoghurt, Rocket Salad & Poached Eggs

Ham Hock & Pea Croquettes with Hollandaise

Truffled Eggy Toast, Candied Bacon & Sweet Ricotta

Tea-smoked Salmon, Poached Eggs, Spinach & Yuzu Hollandaise

**Bircher Muesli** 

TO BEGIN

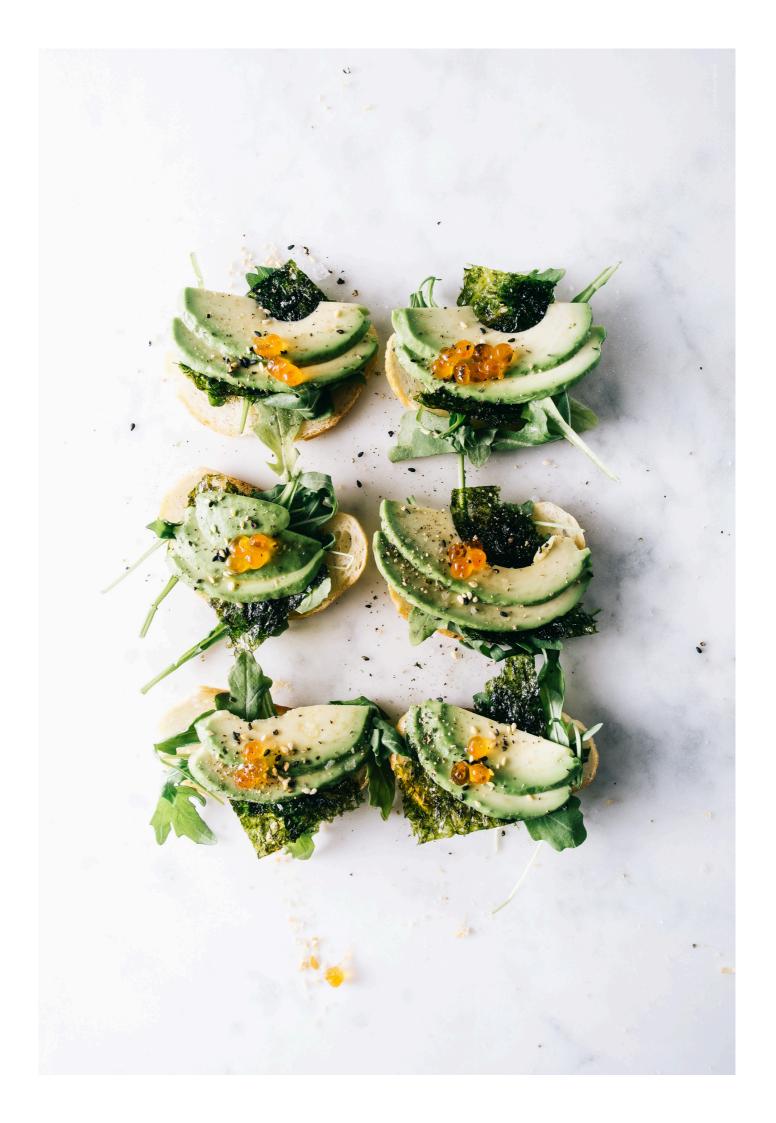
Eggs | Bacon | Sourdough Toast | Charcoal Bread | Museli | Yoghurt

THE IMPORTANT BIT Bellini

**Black Velvet** 

**Bloody Mary** 

Espresso Martini



# STREET FOOD

### STREET POOD

Red Curry Braised Beef Short-Rib Taco with Pineapple Nam Prik Relish

Fried Shredded Beef Empanada

Duck Carnitas, Gem Lettuce, Plum & Pickle Taco

Blackened Shrimp Tacos with Black Bean, & Mango Salsa with Jalapeño Aioli

Vegan Teriyaki Cauliflower Tacos

Lobster Mac & Cheese

Brazilian Chicken Coxinha

Beef Short Rib & Smoked Tomato Quesadilla

Scallop Aguachile with Coconut

**Grilled Mexican Street Corn** 

**Kimchi Potato Skins** 



### STREET POOD

**Ultimate Poutine with Roberts Sauce** 

**Reuben Sandwich with Sauerkraut** 

Glass Dumplings with Mushrooms & Smoked Gouda Cheese

**Confit Chicken Grilled Cheese Sandwich** 

Sweet Potato & Brussel Sprout Okonomiyaki

Turkish Donuts with Rosehip Syrup

Swedish Sugar Sweet Pretzels

Salted Caramel Brownies

**Churros with Spiced Chocolate Dipping Sauce** 

Bubblewrap Waffle Cone with Honey Ricotta Ice-Cream & Summer Flowers

# ROSE & FOOD