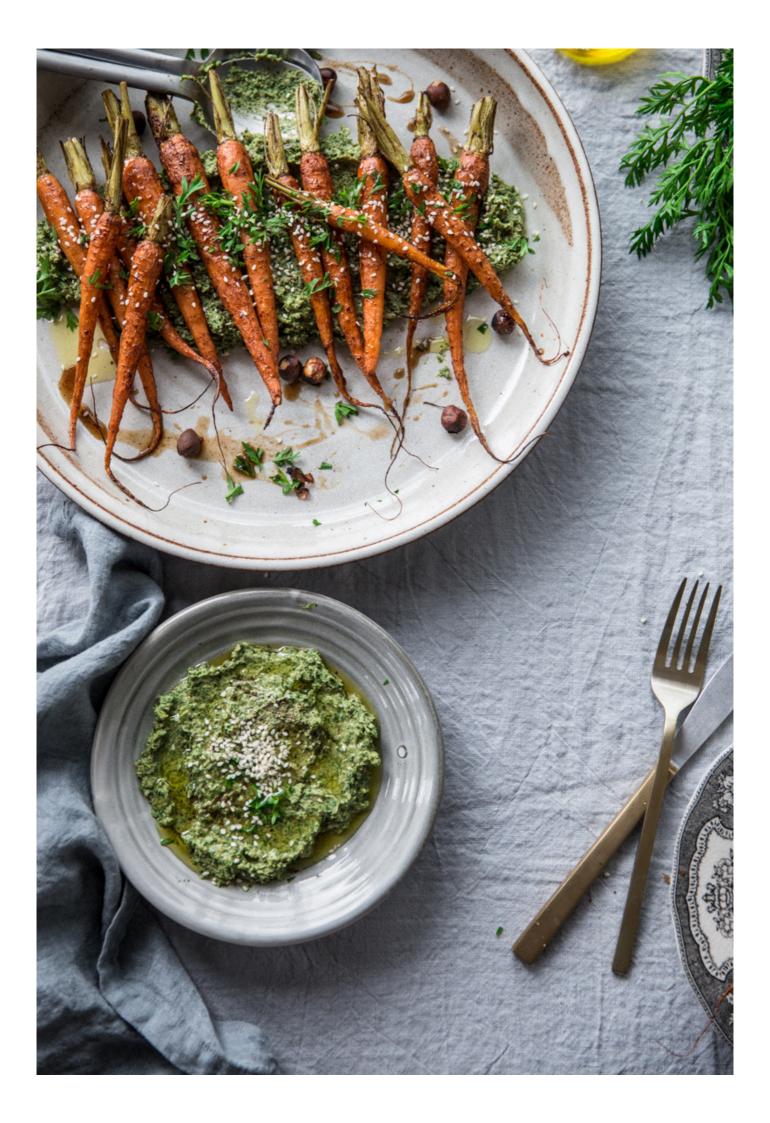
ROSE & FOOD

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

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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

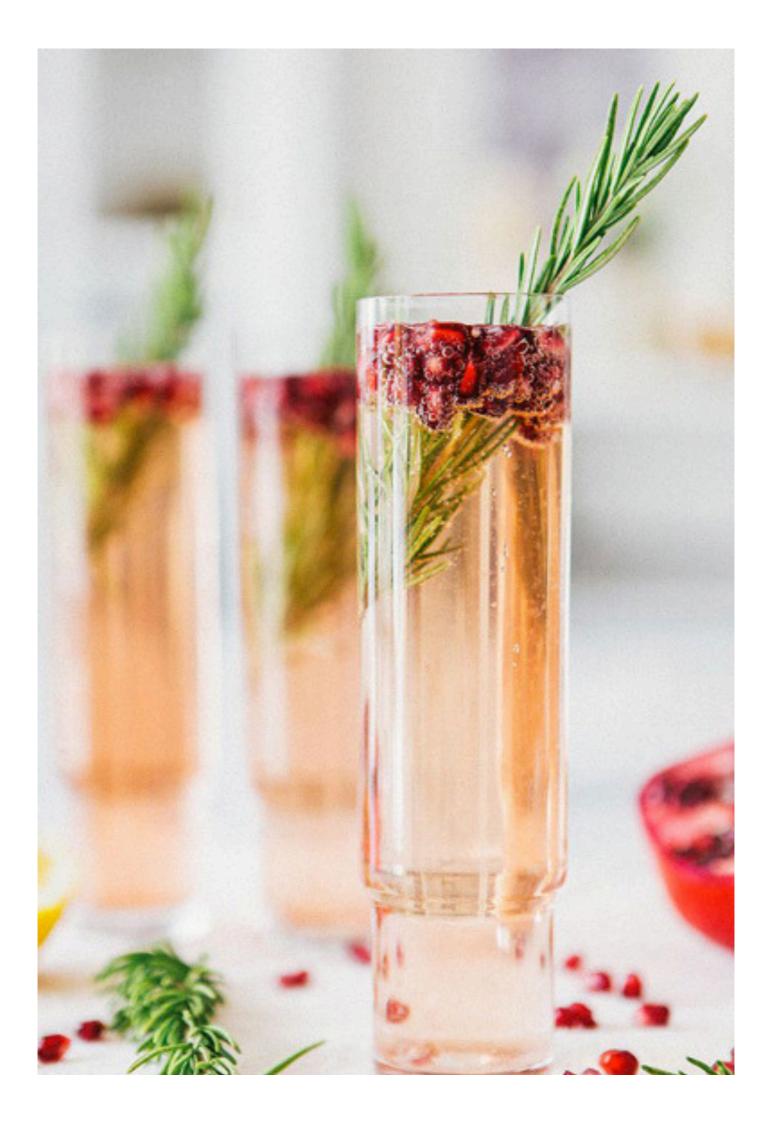
TO FINISH

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

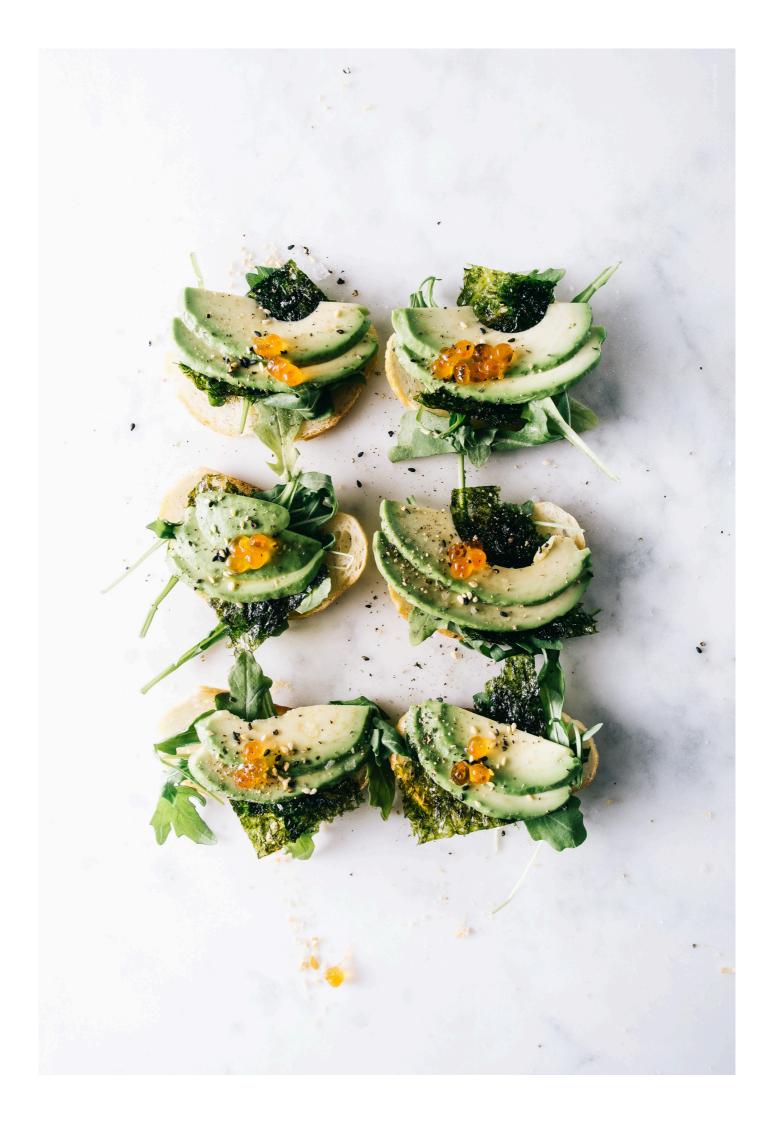
Eggs | Bacon | Sourdough Toast | Charcoal Bread | Museli | Yoghurt

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