

The Top Hat

Canapés as your guests arrive

*Kindly choose 5 of the following

Mini pickled cauliflower cheese tart and fried shallot (v)

Grilled Cornish sardine on crispy toast with tomato, chilli, parsley and lemon oil (v)

Grilled asparagus wrapped in Parma ham & homemade hollandaise sauce

Glazed belly pork skewers

Smoked salmon with chive & cream cheese

Tempura prawns with sweet chilli sauce and coriander

Smoked Mackerel Pate with Horseradish on Rye Bread

"Old school" chunky chips & dipping gravy

Eaton Mess Raspberries, Crushed Meringue & Chantilly Cream

To Begin

*Kindly choose 1 of the following

Duck and Orange liver Pate, Homemade chutney and crusty bread

Prawn Salad with Avocado & Plumed Tomatoes with a Mango and Chilly Dressing

Italian Sharing Plater

Slow Roast Tomato and Pepper Soup with Basil Pesto and Warm Rustic Bread (v)

Main

*Kindly choose 1 of the following

Slow Braised Beef with Smoked bacon crumbs and wild mushrooms served with jersey butter mash potatoes and red wine gravy

Filed of wild Salmon, en papillote vegetables with tomato and basil veloute & Herby new potatoes (v)

Chicken Breast wrapped in Parma ham, stuffed with pesto, spinach and mozzarella served on a bed of crushed garlic potatoes with creamy tarragon and white wine sauce

Roast Belly pork with homemade black pudding & burn apples served with creamy mash, crackling and cider gravy

Braised lamb seasoned with fresh herbs, fondant potato and mint gravy

Wild mushroom & heritage tomato lasagne with whipped ricotta cheese & asparagus (v)

Dessert

*Kindly choose 1 of the following

Classic Crème Brule

Homemade Sticky Toffee Pudding with Homemade Caramel Sauce

vanilla Cheesecake served with fresh berry compote

Profiteroles with warm chocolate cream

Summer Fruit Salad

Tea and coffee

Evening food

Sliced ham joints or classic pulled pork served with fresh baked bread rolls or a traditional Ploughman's platter.