

## Events menu two

### Starter

*Chicken terrine, pickled onion, lambs lettuce, tarragon emulsion*

*Citrus cured sea trout, beetroot purée, pickled beets, preserved lemon dressing*

*Spiced butternut squash soup & seed oil with smoked feta*

### Mains

*Pork tenderloin, roasted sand carrot, buttered hispi cabbage, parmentier potato, cider jus*

*Chalk farm sea trout, kale, potato fricassee, onion, soft herbs & lemon*

*Parmesan gnocchi, Pomodoro sauce, sun blushed cherry tomato, basil pesto*

### Desserts

*Raspberry crème brulee, sable biscuit*

*Sticky toffee pudding, toffee sauce, vanilla mascarpone*

*Cheese selection with chutney and biscuits*