

PICKLED PUMPKIN

Catering

Winter Weekend, Summer & Christmas Menu

Starters

Herb rolled ham hock
pea & mint salad, smoked bacon granola, chutney

Smoked salmon roulade
dill cream cheese, gin compressed cucumber

Chicken liver paté
chicken quavers, house chutney
bread for the table

Smoked haddock & panchetta croquette
pea veloute, aerated hollandaise

Goats cheese tart tatin (V)
micro salad, fig compot, sesame dressing

Tomato & mozzarella salad (V)
with lovage pesto & spiced gazpacho

Leek & cider veloute (V)
stuffed ploughmans cheese scone

Main Course

Pan fried chicken breast
posh potato chips, little kiev

Twenty four hour belly pork
y fenni croquette, apple jam

Chicken, charred corn,
potato & bacon rosti, chicken gravy

Pumpkin, sage, onion & feta wellington (V)
fondant potato, vegetable jus

Homemade steak & stilton pie
creamed potato & beef jus

Salmon fillet
dill roasted hasslebacks, pea velouté

Braised aubergine, tamarind roasted onion
(Ve)

white bean puree, toasted peanuts, aubergine crisp

all served with seasonal vegetables for the table

Desserts

Sticky toffee pudding
banana rum sauce, caramelised walnut ice cream

Yuzu & passionfruit tart
saki raspberries, caramelised white chocolate
cremeux

Strawberries & cream vanilla panna cotta
pistachio, compressed strawberries

Welsh honey cheesecake
barabrith, honeycomb, crème fraîche

Triple chocolate brownie
cookies & cream, little milkshake

Sharing

The deli picnic
Chorizo scotch eggs, goats cheese & shallot tatin,
Parmesan pin wheels, olives & sun dried tomatoes,
lemon & sunflower seed hummus, heritage
vegetable sticks, chutneys & focaccia for the table
with whipped butter

BBQ board
Local ale glazed brisket, honey & mustard glazed
cumberland rings, harissa roasted cauliflower steaks,
sour cream & bacon mac 'n' cheese, house caesar
salad, garlic & herb flat breads

The roast
Roast welsh beef rump, super crispy roasties,
seasonal greens, cauliflower cheese, proper stuffing,
yorkshire pudding & beef gravy