

Charlie Marriott

From £85pp including chefs selection of canapes to start and petit fours

Starter

Smoked haddock risotto, caramalised cauliflower, lime, curry oil

Butternut squash veloute, seeds, pickled shallot, cornish blue, sage (vg)

Chalk stream trout ceviche, avocado, pickled chilli, spring onion, roasted corn

Seared romanesco, baron bigod, almonds, raisins, sherry vinigar (vg)

Beef tartar, crispy egg, pickled girroles, aged parmesan, smoked mayonnaise.

Torched mackeral , cucumber puree, sauce vierge, horseradish, rye crumble



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Main

Aged Ribeye, oxtail, bone marrow, cavolo nero, carrot, crispy potato, red wine jus -£5 supplement.

Cotswold chicken breast, Jerusalem artichoke, wild mushroom, peas, chorizo, peppercorn sauce

Pork belly, savoy cabbage, cauliflower cheese puree, heritage beetroots, quince.

Cornish cod, pumpkin, gnocchi, Swiss chard, chicken butter sauce.

Loch duart salmon, celeriac puree, melted leeks, warm tartar sauce,

Seabass, broccoli puree, prawn wonton, coconut broth, crisp rice noodles, seasame.



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Dessert

Selection of cheese, quince, cheese biscuits.

Fig tart, tymme custard, meringue, pistatichio ice cream.

Buttermilk and tonka bean panna cotta, poached pear, biscotti.

Carrot cheesecake, blackberry, pecans, lime

"Marriott's" deconstructed black forest gatuex

Grilled pineapple, rum caramel, oat crumble, coconut cream