



SAMPLE STARTERS

Cured Seatrout & Macadamia Nuts

Cured Seatrout, macadamia nut dressing, pickled cucumber, dill & heritage beetroot

Tinned Tuna

Yellow fin tuna tartar served with soy caviar, orange & beetroot

Scorched Cornish Mackerel

Charred mackerel, smoked eel, golden beets, sweet mustard & oyster leaf

Chicken Liver Parfait

Chicken liver parfait, pomegranate, brioche crumb & fig

Country City Duck Ham

Home cured duck with globe artichoke barigole, chive, creamed pecorino & music paper bread

Wagyu Beef Tataki

Wagyu beef lightly marinated and seared served with white & red miso pearls, sour plum & dressed mizuna leaf

Winter Burrata Salad (V)

English burrata, black olive tapenade, herb dressing & charred broccoli

Crown Prince Squash (Vegan)

Roasted squash, pumpkin seed pesto with date pastillas & basil





SAMPLE MAINS

Cornish Brill

Cornish brill fillet with a hazelnut crust, beurre blanc mussel sauce, Jerusalem artichoke & oyster mushrooms

Monkfish Tail £5 per person supplement

Monkfish tail ballotine served with lobster bisque, baby leeks & squid ink potato gnocci

Roasted Cod Fillet

Pan seared cod fillet, cauliflower puree, smoked almond & puffed rice

Lamb Loin

Loin of lamb, white onion purree, pissaladiere & beetroot

Norfolk Chicken

Chicken breast, black garlic ketchup, mushroom, barbequed leeks & sautéed spinach

Pork & Prunes

Middle White pork loin with prunes soaked in Armagnac, pickled turnip, beetroot ketchup & scalloped potato

Fillet of Yorkshire Dale Beef - £5 per portion

Yorkshire beef fillet, confit ox cheek, pomme anna, burnt cauliflower purée & fresh red currants

Artichoke & Truffle (V)

Braised artichoke, winter vegetable barigole, beetroot & truffle

Winter Risotto (V)

Wild mushroom, truffle, chestnut & parmesan





SAMPLE DESSERTS

Chocolate & Peanut

Dark chocolate & peanut crèmeux, soft banana sponge and rum mascarpone

Wigmore Cheesecake

Wigmore cheesecake with pear ice cream & caramelized almonds

Spiced Plum

Baked spiced plums with chantilly cream, basil & ginger sable

Poached Pear & Pineapple VG

Conference pears poached in sweet wine & spices with chili & pineapple

Salted Caramel Custard Tart

Salted caramel custard tart, gingerbread icecream and medjool dates

