

GRAZING TABLE MENU

AUTUMN/WINTER 2018

MEAT

Bavarian smoked sausage with potatoes, mustard, parsley and dill
Beef fillet with romesco sauce, sourdough migas and coriander
Shredded confit duck with radicchio, hispi cabbage, cranberries, pistachio and mulberry dressing
Roast chicken fattoush with fried pitta, tomatoes, cucumber, radish, sumac and pomegranate
Roast rare-breed gammon with honey and mustard

FISH

Pastrami cured and baked salmon with pickled fennel and dill
Kale Caesar with Cantabrian anchovies, aged parmesan and sourdough croutons
Flaked smoked haddock with spiced potatoes, salted cucumber, coriander and onion seed raita
Smoked trout with fine beans, radicchio, quails eggs and vinaigrette
Fried salt cod, roast green pepper and aioli pintxos

VEGETARIAN

Roast rainbow carrots with carrot top chermoula and pistachio dukkah
Paprika potatoes with soured cream, caraway, red onion, dill and pickled cucumbers
Winter leaf salad with toasted walnuts, grated manchego and quince and lemon dressing
Fine beans with roast hazelnuts, radicchio and burnt lemon
Tabbouleh with cauliflower, grapes, bulgur, parsley, dill, mint and lemon

SANDWICHES

Roast Hampshire pork loin, anchovy butter and rocket
Roast British beef, tomato and tarragon dijonnaise
Tandoori chicken, apricot chutney, lime pickle yoghurt and coriander
Fennel salami, mozzarella and pesto
Open sandwich of smoked salmon, radish, capers and horseradish butter
Aged cheddar and piccalilli