

# À la Carte Menus

Spring / Summer 2018



Peyton  
Events



## Starters

Pimm's-cured Scottish salmon, compressed cucumber, borage, English strawberry vinaigrette

Courgette carpaccio with lemon and thyme, English goat's curd, slow roasted tomato, black olive crumb

Chargrilled spears of English asparagus, truffled brie, panna cotta, toasted brioche crumb

Heritage English tomatoes, buffalo mozzarella, aged balsamic gel, basil oil

Mackerel rillettes, horseradish mousse, watercress, sourdough wafers

Compressed chicken 'Caesar' terrine, charred baby gem, anchovy aioli, quails egg, Parmesan wafer

Salt-roasted and pickled heritage vegetables, goat's curd, toasted hazelnut crumb, pomegranate

Confit of Scottish salmon, pickled cucumber, lemon crème fraîche, gin & tonic jelly, pea shoots

Carpaccio of beef, whipped avocado, chilli sea salt, sweetcorn salsa, crème fraîche



## Mains

Garlic and thyme roasted guinea fowl breast, potato gratin, lettuce, petit pois with pancetta, Madeira jus

Herb-rubbed rump of lamb, minted pea and goat's cheese risotto, asparagus, 36-month-aged Parmesan wafer and jus

Charred cod, white bean and garlic puree, rosemary-roasted tomatoes, fine beans, niçois olive crumb

Breast of Cressingham duck roasted with fennel and orange, sweet potato fondant, duck glacé

Compressed pork belly, croquette of pork cheek, vanilla apple mash, summer greens, cider jus

Pan-seared bass, capers and brown shrimp, broad beans, peas and new potatoes, parsley and lemon beurre blanc

Roasted sirloin of beef, thyme-roasted heritage carrots, watercress puree, fondant potato, bone marrow jus

Slow braised lamb shoulder, jewelled cous cous, roasted apricots, pomegranate molasses, flaked almonds and mint

Roasted supreme of chicken, creamed baby leeks, wild mushrooms, cèpe velouté

Spice-roasted cauliflower steak with ginger, turmeric and cumin, smoked aubergine puree, roasted tomato and feta | v

Roasted summer squash, toasted pine nuts, aged Parmesan, olive oil and sage with chargrilled polenta | v

Scottish Salmon, seasonal asparagus, pea salsa verde, crushed Jersey royals

Beetroot and goat's cheese gnocchi, smoked beetroot puree, roasted and pickled baby beets



## Desserts

Dark chocolate tart, salted caramel, sweet popcorn and brittle

Apricot and raspberry frangipane tart, mint poached apricots, crème fraîche

Lemon meringue dome, limoncello cream, blackberries

Honey cheesecake with salted pistachios

Strawberry and Prosecco Eton mess with brown sugar meringue

Rhubarb and custard sphere, gin poached rhubarb and rhubarb gel

Chocolate and hazelnut “Ferro Roche”, toasted hazelnut brittle, crème anglaise

Peyton and Byrne treacle tart with Cornish clotted cream

Cropwell Bishop Stilton, roasted figs, celery and artisanal crackers

Cornish brie, truffle honey, oatcakes