

FORME & CHASE

EVENT MENU SAMPLE

Pressing of ham hock, roots & parsley *honey pickles, toasted sourdough*

Potted smoked haddock *pea mayonnaise, tartare salad, caper berries*

Smooth chicken liver parfait *balsamic & red onion marmalade, croutes*

Glazed goat's cheese, bramble vinegar glazed beetroot & savoury granola (v)

Smoked Wye salmon *toasted pikelets, lemon butter*



Beef short rib braised in oatmeal stout, Stilton biscuit *local Cavolo Nero, clotted cream mash*

Pomegranate molasses roasted butternut squash, crumbled feta, herbed polenta
rocket, pickled apricot and toasted seeds

Roast breast of chicken, chestnut mushroom, tarragon & St Egwin risotto cake
buttered spinach, English mustard cream

Rare roasted lamb rump, confit shoulder *herb crushed potatoes, braised lentil and thyme jus*

Seared fillet of seabass *cracked wheat tabbouleh, charred lemon, chilli and herb gremolata*



Bakewell pudding *salted caramel almonds, clotted cream*

Dark chocolate brownie, chocolate sauce & soil, clotted cream

Glazed lemon tart *Eton mess cream*

Sticky toffee pudding, butterscotch *clotted cream and honeycomb*

Madagascan vanilla bean panna cotta *red berry compote, all butter shortbread*