

MAINS - FAMILY STYLE

Meat

Slow-roasted cornfed chicken

Smoked 7-day cured pork belly

Braised & slow-roasted brisket of beef

Braised shoulder of lamb

Roasted duck breast

Guinea fowl breast

Sirloin of beef

Maple-glazed gammon

Confit lamb rump

Sauces: red wine jus, peppercorn, mushroom & tarragon, Madeira, chimichurri

Fish

Harissa monkfish

Roasted Cornish hake

Pan-fried sea bass fillet

Fillet of Gilt-head bream

Roasted cod

Herb-roasted salmon

More catch of the day available on request

Sauces: lemon butter, white wine & cream, saffron & tomato, beurre blanc

MAINS - FAMILY STYLE

Vegetarian & Vegan

Roasted stuffed squash with chickpeas & moroccan Spices

Roasted spiced cauliflower wedge with chermoula

Tomato & parmesan stuffed courgette

Sweet potato & lentil dahil

Grilled mediterranean vegetable stack

Spinach & ricotta stuffed peppers

SIDES

Greek salad

Summer cracked wheat salad

Element seasonal slaw

Beetroot & potato salad

Tahini-dressed green beans

Carrots with harissa & pomegranate

Freekeh grain with feta

Chef's salad

Chickpea & apricot tagine

Five bean chilli

Roasted seasonal vegetables

New potatoes with mint & sea salt

Hasselback potato

Herb & parmesan pots

Asparagus with lemon oil

Buttered samphire

Roasted baby beets with balsamic

Mushroom & herb sauté

DESSERT-SHARING BOARDS

Choose any 3 desserts per person

Chocolate brownie

Eton mess

Pear & almond tart

Vanilla panna cotta

Salted caramel cheesecake

Chocolate fudge cake

Crème brûlée

Lemon tart

Chocolate cheesecake

Apple tarte tatin

Coffee & chocolate Opera cake

Chocolate shortbread cake

Raspberry crumble tart

Lemon drizzle cake

Toffee apple crumble tart

Chocolate & Pear Tart

All selections served with

A selection of handmade truffles, macarons, local berries & edible flowers