



# 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 £21*

*Roasted Cornish Hake £19*

*Pan-Fried Sea Bass Fillet £17*

*Fillet of Gilt-Head Bream £17*

*Roasted Cod £18*

*Herb-Roasted Salmon £16*

*More catch of the day available on request*

*Sauces: Lemon Butter, White Wine & Cream, Saffron & Tomato, Beurre Blanc*

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### *Vegetarian & Vegan*

*Roasted Stuffed Squash with Chickpeas & Moroccan Spices*

*Roasted Spiced Cauliflower Wedge with Chermoula*

*Tomato & Parmesan Stuffed Courgette*

*Sweet Potato & Lentil Dahl*

*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*