



## Possible starters

### Vegetarian

Goats cheese mousse with celery popcorn, pickled apples, walnuts and celery salsa.

Buffalo mozzarella with peaches, pine nuts, samphire, basil and chili.

Suffolk asparagus with truffle mayonnaise, poached grapes, lemon balm, mint and parmesan shavings

### Trio of seafood:

Salmon with beetroot and black treacle yoghurt,  
King prawns with chorizo jam and sweet corn panna cotta,  
crab with avocado, grapefruit and mint jelly.

### Fish

Tian of Crab with a cucumber and horseradish bavarois, melba toast, pineapple and celery salsa.

Salmon fishcakes with red pepper and coriander cress mayonnaise and a warm lime and chilli jelly.

Crab with horseradish and compressed watermelon, fennel and hazelnuts.

### Meat

Parma ham with pea mousse, celeriac remoulade, parmesan cheese wafer, tomato confit, lemon balm and quails eggs.

Duck leg confit with sweet n sour cherries, peaches and fennel.

Beef carpaccio with a onion jam, pine nut and tomato salad,  
with parmesan shavings and wasabi mayonnaise.

Rillettes of duck with foie gras bavarois, raisin puree, duck crackling and walnuts.