

## Retirement Party

## Starters

Smoked mackerel pâté, pickled cucumber, watercress & toast

Twice baked cheese soufflé with a candied walnut salad

Pea, mint & spring onion soup with a Parmesan biscuit

Ham hock croquettes, truffled pea purée, pea shoots & a fried quails egg

## Mains

Brewery Farm Lamb, minted pea puree, potato gratin, seasonal greens & a lamb jus

Pan roasted prosciutto wrapped chicken supreme with champ mash, seasonal greens

and a cream and mustard sauce

Brewery farm steak, fries, rocket & Parmesan salad with Béarnaise sauce

Butter-baked cod with pea and lettuce fricassee, potatoes and mint hollandaise\*

Pan fried gnocchi, squash puree, caramelised rainbow beets, goats cheese & Parmesan shavings

## Dessert

Classic bread & butter pudding, apricot compote & clotted cream Purbeck Ice cream
Rhubarb ripple & ginger semi-freddo, mini meringue & crystallize ginger
Chocolate torte, Chantilly cream & honeycomb pieces
Dorset cheeseboard, with chutney & biscuits

Filter coffee, tea & homemade truffles

Please let us know as soon as possible of any allergies & dietary requirements

Please return your pre-order as soon as possible but no later than 10 days before the event

\*Please note we cannot 100% guarantee the fish used as it will depend on the fresh availability nearer the time

