

DINING
DOMES^{BY}
EVENTIST GROUP

Dinner Menu

Starters

English Burrata, Variations of Isle of Wight Heritage Tomatoes, Chardonnay Vinegar Dressing,
Toasted Sourdough Pesto Croutons

Royal Coronation Chicken Pave, Curried Rapeseed Mayonnaise, Apricot Puree, Flaked Almonds,
Puffed Wild Rice, Poppadom Shards

Smoked Salmon, Chive & Lemon Cream Cheese, Pickled Mustard Seed, Red Onion,
Caper & Chicory Salad, Warmed Sunflower Seed Bread

Lentil, Walnut & Beetroot Parfait, Sprouting Shoot & Wild Nasturtium Salad,
Warmed Toasted Sourdough (Vg)

Main Course

Fish pie with seasonal greens

Roast Supreme of Chicken, Butter Roasted Potato, Spring Pea Puree, Charred Sprouting Broccoli,
Toasted Millet & Corn Crumb, Thyme & Chicken Jus (H)

Braised Shoulder of New Season Lamb, Whipped Potato, Sun Blushed Tomatoes,
Fried Rosemary, Lamb Jus

Ragout of English Brassicas, Toasted Cauliflower & Romanesco, Roasted Seeds,
Toasted Yeast Flake Crumb, Spiced Mustard Frills (Vg)

Desserts

Poached Gooseberries, English Elderflower Syrup, Hazelnut & Thyme Crumble,
Clotted Cream Ice Cream

Lemon Posset, Honey, Lemon & Rosewater Cake, Crystallised Borage

"Raspberry Eton Mess"

Glazed Crystallised Violet Meringues, Raspberry Ripple Mousse, Edible Flowers

Chilled Rice Pudding, Strawberry & Aniseed Jelly, Spiced Sweet Sourdough Crisps,
Crystallised English Rose Petals, Peppermint (Vg)

Additional..

Coffee or Tea, Raspberry & Rose Macaron

A discretionary 12.5% service charge will be added to all bills