



Tattersalls Events

Menus

Starters

Chargrilled Italian vegetable terrine
with a split salsa rossa dressing

Pressed Ham hock and leek Terrine
served with organic leaves and apple and Cognac Puree

Duo of watermelon and honeydew melon
with a lemon and lavender bud syrup

A gateaux of crab and crayfish
with a lime and coriander aioli

River Farm smoked chicken and chorizo roulade
with sticky onion jam and balsamic syrup

Supplements

Starters

Trio of River Farm smoked salmon
(Gravadlax, hot and cold smoked salmon)
Additional £1.50 per person

Pan seared fillet of sea bass
with shaved fennel and an orange salad
Additional £2.75 per person

Terrine of foie gras and chicken liver
with Sauternes jelly and toasted brioche
Additional £2.50 per person

Lemon thyme roasted turbot on a celeriac puree

with a redcurrant and shallot reduction

Additional £4.00 per person

Belly of Grasmere Farm pork with borlotti bean puree

and a damson jus

Additional £1.50 per person

Half lobster thermidor with baby leaf salad

and lemon dressing

Additional £4.50 per person

Timbale of oak smoked salmon and poached salmon

with a watercress and sweet basil dressing

Additional £1.50 per person

Plum tomato tartlet with Parmesan and rocket salad

with split balsamic dressing

Additional £1.75 per person

All prices shown are correct as of 9th June 2011 but may be subject to change at any time