

Spring Dining Menu 2023

Plant Based Starters

Marinated mozzarella,
peas and shallots salad with buckwheat crumb (v)



Smoked celeriac tart
whipped gorgonzola, pickled apple, black garlic and almond cremeux (v)



New potato and caramelised onion tart Tatin,
watercress pesto and crème fraiche (ve)



Starters

Chicken liver pate,
buckwheat and chicken skin crumb, lovage emulsion and pickled rhubarb



Cured duck,
egg yolk emulsion, gribiche, toasted brioche
and duck fat crumb



Charred king prawns,
red pepper emulsion, jalapeno and coriander dressing,
chicken and buckwheat



Cured chalk stream trout,
burnt lemon puree, taramasalata, sea vegetable
with smoked almond and brioche crumb





HOSPITALITY

SURREY COUNTY CRICKET CLUB

Charred mushrooms,
roast onion puree, truffled emulsion,
toasted brioche and gruyere cheese (v)



Plant Based mains

Salt baked celeriac,
walnut crumb, rocket, burnt apple emulsion,
grapes and roasted mushrooms (ngci,v)



Roasted cauliflower,
Veuve Clicquot pickled stems, bhajis, toasted pine nuts
and gremolata dressing (ngci,v)

Spring vegetable risotto,
with a cashew, panko and lemon crumb (ve)



Stuffed baby aubergine,
braised lentils and red pepper,
puffed wild rice and herb oil (ve)



Mains

Roasted corn-fed chicken,
confit chicken, lardons and truffled mushroom tart,
charred hispi cabbage finished with sweetcorn velouté



Surrey Hills Farm lamb,
lamb fat potato, broccoli, leg fritter, miso and garlic puree
finished with port reduction





HOSPITALITY

SURREY COUNTY CRICKET CLUB

Surrey Hills farm pork belly,
truffled carrots, hay smoked cheek rolled in puffed crackling,
potato rosti finished with sauce Robert



Newlyn day boat hake,
salted pea and lemon emulsion, cider pickled onions
finished with a soubise sauce



Puddings

Rhubarb and hibiscus pannacotta,
rhubarb sorbet, pickled rhubarb and olive oil shortbread (v)



Rum baba
chocolate and orange cremeux, almond granola
with coconut sorbet (v)



Nutmeg and custard tart,
date and earl grey compote (v)



Dark chocolate cremeux,
salted caramel ganache, praline and whipped clotted cream (v)

