

# GOLD EVENT MENU

Please choose **one** starter, **one** main and **one** dessert to offer your guests

## Starters

**Wild boar, apple and pulled pork croquette**

watercress & mustard aioli

**Lamb kofte**

yoghurt mint dressing, coriander red onion salad

**Smoked duck and chicken terrine**

pear, endive salad

**Cured duck ham, pineapple**

**(£2 supplement)**

mustard chutney

**Prawn and avocado cocktail**

chilli and lime dressing

**Cod branded fritters**

tomato fondue

**Charred mackerel (NGCI)**

tomato ceviche, lime, coriander dressing

**Blood orange cured salmon**

**(£2 supplement)**

horseradish, green apple

**Piccolo tomato tart (V)**

ricotta, basil oil

**Vegan nduja toast**

orange blossom honey

**Fig, brie, smoked chilli jam, focaccia (V)**

**Burrata (V)**

**(£2 supplement)**

beetroot, chilli & orange salsa

## Mains

**Roasted cod**

chickpea, piperade, rocket, pesto

**Roasted chalk stream trout**

dill cream, fine beans

**Hake**

lemon infused potatoes, samphire, lobster bisque

**Steamed halibut**

**(£15 supplement)**

tomato & basil vierge, lemon confit potato

**Roasted cauliflower steak (Ve)**

shallot crisp, parmesan crumb, pickled cauliflower leaves

**Fregola risotto (V)**

peas, broad beans & mint

**Glazed aubergine (V)**

grilled baby gem, roasted king oyster mushroom

**Thyme & shallot tartin (Ve)**

**(£5 supplement)**

glazed root vegetables, stuffed cabbage

**Braised corn-fed chicken**

sweetcorn, bacon, seasonal mushrooms

**Pancetta wrapped pork fillet**

corn maque choux

**Lamb rump**

Courgette, grilled potatoes, basil Jus

**Aged beef fillet (NGCI)**

**(£15 supplement)**

duck parfait, buttered kale, pomme Anna, roast carrots, madeira sauce

## Desserts

**Raspberry posset (NGCI)**

stem ginger & pistachio

**Passion fruit delice**

raspberry sorbet

**English rhubarb (Ve)**

vanilla yoghurt, sherry trifle

**Chocolate Nemesis**

honeycomb ice cream

**Banoffee tart**

Caramel ice-cream

**Strawberry mille feuille**

**(£4 supplement)**

wild strawberries, ice cream

**Coconut & passion fruit panna cotta (Ve, NGCI)**

**New York baked cheesecake**

Raspberry coulis

**Local cheese selection**

**(NGCI available)**

**(£4 supplement)**

biscuits, chutney & fruits

**Additional Cheese Course £13 Add a glass of Port £6**

LEEDS  CASTLE

V = Vegetarian

Ve = Vegan

NGCI = Non gluten containing ingredient

*Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.*