

PLATINUM EVENT MENU

Please choose **three** starters, **three** mains and **three** desserts to offer your guests

Starters

Wild boar, apple and pulled pork croquette

watercress & mustard aioli

Lamb kofte

yoghurt mint dressing, coriander red onion salad

Cured duck ham, pineapple

mustard chutney

Smoked duck and chicken terrine

pear, endive salad

Charred mackerel (NGCI)

tomato ceviche, lime, coriander dressing

Prawn and avocado cocktail

chilli and lime dressing

Blood orange cured salmon

horseradish, green apple

Cod branded fritters

tomato fondue

Piccolo tomato tart (V)

ricotta, basil oil

Fig, brie, smoked chilli jam, focaccia

Vegan nduja toast

orange blossom honey

Burrata, beetroot, chilli & orange salsa

Mains

Aged beef fillet (NGCI)

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

Braised corn-fed chicken

sweetcorn, bacon, seasonal mushrooms

Pancetta wrapped pork fillet

corn maque choux

Lamb rump

Courgette, grilled potatoes, basil Jus

Roasted cod

chickpea, pipperade, rocket, pesto

Hake

lemon infused potatoes, samphire, lobster bisque

Roasted chalk stream trout

dill cream, fine beans

Steamed halibut

tomato & basil vierge, lemon confit potato

Roasted cauliflower steak

shallot crisp, parmesan crumb, pickled cauliflower leaves (Ve)

Fregola risotto

peas, broad beans & mint

Glazed aubergine

grilled baby gem, roasted king oyster mushroom

Thyme & shallot tartin (Ve)

glazed root vegetables, stuffed cabbage

Desserts

Chocolate nemesis

honeycomb ice cream

Passion fruit delice

raspberry sorbet

English rhubarb (Ve)

vanilla yoghurt, sherry trifle

Raspberry posset (NGCI)

stem ginger & pistachio

Strawberry mille feuille

wild strawberries, ice cream

Banoffee tart

Caramel ice-cream

Coconut & passion fruit

panna cotta (Ve, NGCI)

New York baked cheesecake

Raspberry coulis

Local cheese selection

(NGCI available)

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.