

Java & Jazz

Menu

Canapes

A delightful platter of canapés

- Organic Tablehurst chicken liver pate
- Organic Scottish salmon on dill sauce with sourdough ancient grain bread
- Zesty lemon salmon (GF)
- Sourdough croutons with mushrooms and aubergine sauce (Vegan)
- Parma ham and mascarpone cheese (GF)
- Goats cheese and red onion marmalade on sourdough (Veg)

Entrees

- Organic squash soup (Vegan, GF)
Made with mixed sweet squash varieties from Tablehurst Biodynamic Farm

Main

A choice of:

- Monkfish wrapped in aubergine
With sundried tomato pesto, pepper and sweet potato puree, olive tapenade and arame seaweed
- Nut roast
With root vegetables, mushrooms, grains, hazelnuts and fresh herbs to make this stunning vegan centrepiece. Coated in a rich tomato and pepper sauce and topped with parsnip crisps for added crunch

Dessert

A choice of:

- Sticky toffee pudding with organic Italian ice cream (GF)
- Profiteroles with organic Italian ice cream
- Fruit salad with sorbet (GF, Vegan)

Afters

Tea or coffee and petit-fours

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