



PAUL THOMPSON EVENTS

EST. 2011

autumn/winter menu

3 courses priced at £32.50 p/p + vat

Starters

Spiced Squash Soup, Sage Oil, Parsnip Crisps

Honey & Thyme Roast Figs, Goats Mousse, Candied Walnuts, Balsamic Leaves

Spiced Carrot & Red Onion Falafel, Smoked Aubergine Labneh, Toasted Sesame Seeds

King Prawn Satay, Pickled Vegetables, Peanut & Coconut Dipping Sauce

Smoked Haddock & Leek Scotch Egg, Crispy Kale & Curry Sauce

Beetroot Cured Salmon, Dill Pickled Cucumber Salad, Soda Bread

'Soft Yolk' Venison Scotch Egg, Pickled Red Cabbage

Chicken & Duck Liver Parfait, Fig Chutney, Herb Salad & Toasted Sourdough

Main Courses

Roast Pumpkin Risotto, Cavalo Nero, Slow Roast Tomatoes, Parmesan & Sage Butter

Wild Mushroom & Mascarpone Tart, Celeriac Puree, Kale & Toasted Hazelnuts

Pan-Fried Bass, Confit Pepper, Chickpea & Tomato Stew, Minted Yoghurt

Roast Loin of Cod, Creamy Leek, Potato & Pea Chowder, Curry Oil & Crispy Leeks

Slow-Roast Pork Belly, Potato Fondant, Parsnip Puree, Savoy Cabbage & Cider Jus

Confit Duck Leg, Toulouse Sausage & Spinach Cassoulet, Slow Roast Tomatoes

Adnams Braised Shin of Beef, Dauphinoise Potato, Sprouting Broccoli, Celeriac Remoulade

Desserts

Vanilla Seed Creme Brûlée, Shortbread

Sticky Date Pudding, Toffee Sauce & Vanilla Ice Cream

Mulled Wine Poached Pear, Cinnamon Crumble, Orange Cream

Croissant & Butter Pudding, Marmalade Ice Cream

Belgian Chocolate Mousse, Honeycomb