



# PAUL THOMPSON EVENTS

EST. 2011

## autumn/winter menu

### Starters

**Curried Parsnip Soup**

Curry Oil, Parsnip Crisps (gf/vg)

**Beetroot & Goats Cheese Tart**

Rocket Salad, Toasted Pine Nuts & Balsamic (v)

**Spiced Carrot & Red Onion Falafel**

Smoked Aubergine Puree, Pickled Vegetables & Toasted Sesame Seeds (gf/vg)

**Smoked Salmon Terrine**

Dill Pickled Cucumber Salad, Watercress (gf)

**Thai-Style Fish Cakes**

Asian Slaw, Creme Fraiche & Chilli Jam (gf)

**Smoked Haddock Scotch Egg**

Curry Sauce & Crispy Kale

**Duck Liver Parfait**

Honey Roast Figs, Fig Chutney, Rocket & Sourdough

**Caramelised Onion & Dingley Dell Pork Scotch Egg**

Apple Puree, Pickled Red Cabbage

**Teriyaki Crispy Duck**

Asian Slaw & Toasted Sesame (gf)

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## Mains

### **Roast Cauliflower Steak**

Rose Harissa, Feta & Cashews (vg)

### **Mushroom & Spinach Wellington**

Dauphinoise Potato, Roast Heritage Carrot, Cavalo Nero and Tarragon Cream (v)

### **Pumpkin Risotto**

Cavalo Nero, Slow Roast Tomatoes, Parmesan & Sage Butter (v)

### **Roast Loin of Cod**

Creamy Leek, Potato & Pea Chowder, Curry Oil & Parsnip Crisps (gf)

### **Salmon en Croute**

Garlic Mash, Spinach, Peas & Tenderstem Broccoli, Watercress Sauce

### **Smoked Haddock Fish Cake**

Leek, Chive & Mustard Cream, Poached Egg & Caviar

### **Slow-Braised Blade of Beef**

Dauphinoise Potato, Buttered Greens, Glazed Carrot, Red Wine Jus & Celeriac Remoulade (gf)

### **Roast Chicken Breast**

Crispy Pancetta, Garlic Mash, Creamy Savoy Cabbage & Wild Mushroom Cream (gf)

### **Confit Duck Leg**

Toulouse Sausage Cassoulet, Kale & Slow Roast Tomatoes

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## Desserts

### **Sticky Toffee Pudding**

Toffee Sauce, Vanilla Ice Cream

### **Tonka Bean Panacotta**

Poached Rhubarb, Ginger Crumb

### **Rich Chocolate & Caramel Tart**

Biscoff Sauce, Vanilla Ice Cream

### **Brioche & Butter Pudding**

Vanilla Custard, Marmalade Ice Cream

### **Banoffee Cheesecake**

Caramelised Bananas

### **Poached Pear**

Mulled Wine Syrup, Cinnamon & Honey Ice Cream (gf)

### **Brown Sugar Creme Brulee**

Home-made Shortbread

### **Dark Chocolate Mousse**

Chocolate Crumb, Honeycomb Ice Cream