



PAUL THOMPSON EVENTS

EST. 2011

spring/summer menu

3 courses priced at £32.50 p/p + vat

Starters

Burrata with Heirloom Tomatoes, Basil & Balsamic, Olive Crisp Breads

Grilled Asparagus, Crispy Hens Egg, Shaved Parmesan & Pea Shoots

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

Pinney's Smoked Mackerel, Heritage Roast Beetroot's, Horseradish Creme Fraiche

Thai-Style Fish Cakes, Cucumber Salad, Chilli Jam & Coriander Cress

Smoked Salmon Rilette, Pickled Courgettes & Watercress

Crispy Duck Salad, Asian Slaw, Ginger & Hoi Sin Dressing

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

Main Courses

Roast Squash, Heirloom Tomato & Feta Tart, Jersey Royals, Rocket & Toasted Pine Nuts

Grilled Courgette, Sweet Potato & Pepper 'Goan' Curry, Coconut Rice, Pak Choy & Mango Salsa

Pan-Roast Cod Loin, Crispy Pancetta, Asparagus & Pea Risotto, Wild Garlic Pesto

Salmon en Croute, Creamy Leeks, Pea's & Spinach, Caviar

Pork Tenderloin, Black Pudding Hash, Apple Puree, Sprouting Broccoli & Cider Jus

Gressingham Duck Breast, Sweet Potato Puree, Pak Choy, Ginger, Sesame & Tamarind Sauce

Thyme Roast Chicken Breast, Dauphinoise Potato, Spring Greens, Crispy Bacon & Jus

Desserts

Vanilla Seed Creme Brûlée, Shortbread

Classic Lemon Tart, Raspberries

White Chocolate & Passionfruit Cheesecake

Elderflower Posset, Mixed Berries & Almond Biscuit

Belgian Chocolate Mousse, Honeycomb