



PAUL THOMPSON EVENTS

EST. 2011

spring/summer menu

Starters

Heirloom Tomato Salad, Buffalo Mozzarella, Torn Basil, Rocket & Aged Balsamic

Char-Grilled Asparagus, Poached Egg, Hollandaise & Pea Shoots

Orford Smoked Mackerel, Heritage Beetroots, Horseradish Creme Fraiche, Apple & Watercress Salad

Gin-Cured Salmon Gravadlax, Pickled Cucumbers, Dill Mayonnaise

Chicken Liver & Foie Gras Parfait, Fig Chutney, Crisp Breads

Smoked Ham Hock & Chicken Terrine, Pineapple Salsa

Main Course

'Panko' Tofu Burger, Katsu Mayonnaise, Courgette, Carrot & Fennel Slaw, Sweet Potato Wedges

Spring Vegetable Risotto, Grilled Asparagus, Slow Roast Tomatoes, Pea Shoots & Shaved Parmesan

Roast Fillet of Trout, Crushed New Potatoes, Lemon, Capers & Shrimp Butter

Pan-Fried Bass, Pea, Broad Bean & Tomato Orzo, Pesto and Parmesan Crisp

Roast "Gressingham" Duck Breast, Squash & Pearl Barley Risotto, Sage & Chilli Butter

'Dingley Dell' Pork Belly, Pancetta, Wild Garlic & Cannellini Bean Stew, Thyme Roast Tomatoes

Roast Chicken Breast, Potato Terrine, Spinach, Asparagus & Pea's, Wild Mushroom & Tarragon Cream

Desserts

Vanilla Panacotta, Summer Berries, Rosewater Syrup

Rich Chocolate & Caramel Tart, Crushed Hazelnuts & Honeycomb Ice Cream

Lemon & Elderflower Posset, Mixed Berries & Vanilla Shortbread

White Chocolate & Passionfruit Cheesecake

Strawberry & Vanilla Eton Mess