



PAUL THOMPSON EVENTS

EST. 2011

spring/summer menu

Starters

Burrata

Tomato & Watermelon Gazpacho

Sourdough Croutons. Basil Cress (v)

Grilled Asparagus, Poached Hen's Egg

Chive Hollandaise & Pea Shoots (v/gf)

Thai Red Tofu Fritters

Courgette, Coriander & Carrot Slaw (gf/vg)

Smoked Mackerel & Horseradish Rillettes

Beetroot Puree, Pickled Golden Beets & Watercress Salad (gf)

Gin-Cured Salmon Gravavlax

Pickled Cucumber & Daikon Salad, Wasabi, Shiso Cress (gf)

Smoked Haddock Scotch Egg

Curry Sauce & Crispy Kale

Chicken Liver Parfait

Herb Salad, Red Onion Marmalade & Sourdough

Pulled Pork Croquette

Summer Slaw, Harissa Aoli

Smoked Duck Breast

Fennel, Orange & Watercress Salad, Pomegranate Dressing (gf)

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Mains

Roast Cauliflower & Date Tagine

Tomato & Herb Bulgar Wheat, Garlic Flat Bread (vg)

Mushroom & Spinach Wellington

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

Summer Squash, Sun-Blushed Tomato & Feta Tart

New Potatoes, Rocket & Caramelised Onion Salad, Toasted Pine Nuts (v)

Roast Fillet of Cod

Chorizo, Confit Pepper & Tomato Stew, Mint Yoghurt (gf)

Roast Salmon

Beetroot & Spinach Risotto, Horseradish Creme Fraiche & Watercress (gf)

Pan-Fried Fillet of Bass

Pesto Crushed New Potatoes, French Beans, Sun-Blushed Tomato Salsa (gf)

Slow-Braised Blade of Beef

Caramelised Shallot Puree, Pomme Anna, Sprouting Broccoli, Red Wine Jus, Celeriac Remoulade (gf)

'Dingley Dell' Pork Belly

Garlic mash, buttered kale, Bramley apple sauce & red wine jus

Grilled Chicken Breast

Chimichurri, Sweet Potato Chips & Red Cabbage & Apple Slaw (gf)

Confit Duck Leg

Thyme Fondant, Green Peppercorn Sauce & Apple Puree

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Desserts

Eton Mess

Summer Berries, Vanilla Cream (gf)

Vanilla Panacotta

Summer Berries, Rosewater Syrup, Ginger Crumb

Rich Chocolate & Caramel Tart

Biscoff Sauce, Vanilla Ice Cream

Lemon & Elderflower Posset

Mixed Berries & Shortbread

White Chocolate Cheesecake

Passionfruit Sorbet

Chargrilled Pineapple

Rum, Chilli & Mint Syrup, Coconut Panacotta

Creme Brulee

Raspberries & Mascarpone (gf)

Dark Chocolate Mousse

Chocolate Crumb, Honeycomb Ice Cream