



PAUL THOMPSON EVENTS

EST. 2011

spring/summer menu

Starters

Vegetarian

Heritage Tomato Salad, Burrata, Basil Cress (gf)

Muhammara, Butterbean Puree, Pickles & Flatbread (df)

Grilled Peaches, Feta & Lambs Lettuce Salad, Honey Vinaigrette, Zatar (gf)

Fish

Smoked Mackerel & Horseradish Rillettes, Beetroot Puree, Pickled Golden Beets & Watercress Salad (gf)

Smoked Salmon Terrine, Cucumber & Watercress Salad, Horseradish Creme Fraiche (gf)

Smoked Haddock Scotch Egg, Curry Sauce & Crispy Kale

Meat

Chicken Liver Parfait, Herb Salad, Red Onion Marmalade & Sourdough

Crispy Asian Duck, Pickled Cucumber & Carrot, Baby Leaf Salad, Hot Sin Dressing

Pulled Pork Croquettes, Summer Slaw, Harissa Alioli

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Mains

Vegetarian

Beetroot, Shallot & Goats Cheese Tart, Summer Salad, Orange Vinaigrette

Mushroom & Spinach Wellington, Dauphinoise Potato, Roast Heritage Carrot, Cavalo Nero and Tarragon Cream

Carrot, Chickpea & Coriander Cakes, Thai Coconut Sauce, Steamed Rice & Asian Slaw (gf)

Fish

Roast Fillet of Cod, Mussel & Saffron Chowder, Crispy Leeks (gf)

Sea Trout, Chorizo, Confit Pepper & Cannelloni Bean Stew, Gremolata (gf)

Pan-Fried Fillet of Bass, Pesto Crushed New Potatoes, French Beans, Sun-Blushed Tomato Salsa (gf)

Meat

Slow-Braised Blade of Beef, Shallot Puree, Pomme Anna, Sprouting Broccoli, Red Wine Jus (gf)

10 hour braised Shoulder of Lamb, Fondant Potato, Pea Puree, Roast Carrot & Minted Jus

Grilled Chicken Breast, Chimichurri, Sweet Potato Wedges and Red Cabbage & Apple Slaw (gf)

Confit Duck Leg, Toulouse Sausage Cassoulet, Buttered Greens, Celeriac Remoulade

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Desserts

Eton Mess, Summer Berries, Vanilla Cream (gf)

Vanilla Panacotta, Summer Berries, Rosewater Syrup, Ginger Crumb

Chocolate & Orange Torte, Homemade 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, Honeycomb Ice Cream