

## Starters & Sharing Starters

### Starters:

- Chase Gin Botanicals Cured Salmon, Pink Grapefruit, Cucumber, Borage, Yoghurt
- Jar of Chicken Liver Parfait, Onion Marmalade, Breads/Toast
- Potted Crab, Cucumber, Pink Grapefruit, Fritter, Crème Fraiche
- Rillettes of Rabbit, Remoulade, Bitter Leaf salad
- Warm Goats Cheese, Apple & Vanilla Puree, Walnut Salad, Balsamic Jelly
- Carpaccio of Beef (Venison seasonal), Mustard Mayo, Parmesan Cream, Crouton, Shallot
- Home Smoked Salmon, Potato & Dill Salad, Herb Emulsion, Lemon Puree
- Cold Smoked Salmon, Pickled Cucumber, Chive, Whipped Sour Cream
- Pressing of Local Game, Pickled Walnut, Cumberland Jelly, Mini Loaf
- Chicken & Leek Terrine, Prune, Sour Dough Toast, Citrus Salad
- Whipped Goats Cheese Mousse, Beets, Basil, Red Pepper
- Chicken Galantine, Pistachio, Tarragon, Mustard
- Mushroom & Blue Cheese Tart, Toasted Hazelnuts, Bitter Leaves
- Ham Hock & Parsley Terrine, Piccalilli, Fresh Bread
- Grilled King Prawns, Roast Onion Risotto, Shallot Rings, Sea Vegetables, Herb Oil
- Crispy Pork Belly & Black Pudding, Rhubarb & Ginger, Apple Salad

### Sharing Starters:

- Forest Pig Platter, Home Made Breads & Pickles
- Baked Camembert, Breads & Chutney
- Street Food Selection Board (Teppanyaki, Burrito, Bacalao, ...)
- Tureen of Soup, Bread
- Pad Thai Noodles
- Mezze Board (Skewers, Tabbouleh, Pitta, Houmous, Falafel)
- Selection of Tapas & Pinchos

