



### **In-Home Dining Menus**

Enjoy a fine dining experience in your own comfort.  
Minimum spend £500

To include: chef on-site and staff (as needed) to serve, crockery, cutlery, napkins, cleaning of kitchen after use

#### **Option 1**

Garlic Prawns, Romanesco Sauce, Thyme Ciabatta, Watercress

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Roast Chicken Breast, Chicken Leg Croquette, Bacon Crisp,  
Dauphinoise Potatoes, Onion Puree & Green Beans

Feta & Chickpea Aubergine Steak, Dauphinoise Potatoes, Onion  
Puree & Green Beans

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Apple Crumble Tartlet, Vanilla Mascarpone Cream

#### **Option 2**

Crispy Pork Croquette, Yuzu Mayonnaise, Apple Salad

English Asparagus, Crispy Hens Egg, Italian Hard Cheese,  
Watercress

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Slow Roast Lamb Belly, Champ Potatoes, Cherry Tomatoes,  
Spring Onion & Lamb Gravy

Pan-fried Salmon, Pesto Cream, Sauteed Gnocchi, Sun-dried  
Tomatoes & Toasted Pine-nuts

Roasted Red Pepper, Garlic Mushrooms & Aubergine Roulade,  
Pesto Cream, Sauteed Gnocchi, Sun-dried Tomatoes & Toasted  
Pine-nuts

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Lemon Posset, Raspberries & Shortbread  
Chocolate Tart, Salted Caramel, Vanilla Mascarpone Cream

#### **Option 3**

English Asparagus & Cheddar Quiche, Mixed Leaf & Rocket  
Salad

Black Pudding Scotch Egg, Mustard Mayonnaise, Watercress  
Salad

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Roast Duck Breast, Braised Pearl Barley, Blackberry & Earl  
Grey Sauce

Pan-fried Sea Bream, Pea & Mint Risotto

Onion Tart Tatin, Onion Puree, Onion Marmalade & Toasted  
Hazelnuts

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Chocolate & Honeycomb Squares, Vanilla Cream

Treacle Tart, Clotted Cream

#### **Mexican Menu**

Carnitas - Slow Cooked Pork Tacos

Mexican Bean & Rice Burritos

Chipotle Chicken, Mexican Salsa

Spicy Cheesy Chimichangas

Nachos & Guacamole Sauce

Mexican Rice Salad

Lime & Chilli Corn on the Cobs

Classic Churros, Chocolate dipping sauce

### Superior Menu

Cured Cornish Mackerel, Apple Pancake, Caviar, Dill

Crispy Pigs Head, Black Pudding, Rhubarb, Pork Crackling

Ravioli of Lobster, Sweet Melon, Shellfish Bisque  
5£ supplement

Salad of Summer Vegetables, Watercress, Goats Cheese,  
Hazelnut

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Lightly Spiced Monkish, Roasted Cauliflower, Peanut Crumble  
6£ supplement

Roast Duck Breast, Braised Pearl Barley, Blackberry and Earl  
Grey Sauce

Slow Cooked Stuffed Lamb Belly, Champ Potatoes, Cherry  
Tomatoes and Spring Onion

Onion Tarte Tatin, Onion Soubise, Onion Marmalade,  
Toasted Hazelnuts

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Vanilla Crème Brûlée, Summer Berries, Lavender  
Shortbread

Strawberry, Nectarine and Rosewater Eton Mess

Chocolate and Honeycomb Squares, Vanilla Ice-Cream

Poached Meringue stuffed with Lemon Curd, Cherry  
Anglaise, Nut Brittle

Selection of Irish & English Cheeses, House Made  
Chutney, Crackers

### Mezze Menu

Spiced Lamb Kofta, Moroccan Humous

Courgette, Chickpea Kofta, Moroccan Humous

Greek Marinated Chicken Thighs, Kalamata Olives

Grilled Halloumi slices, drizzled with Local Honey & Lavender

Beetroot Falafels, Tzatziki Sauce

Flame roasted Peppers & Cous Cous salad

Roasted Cauliflower, Basil Pesto & Mixed Seeds

Garlic Flatbreads, Spinach & Feta

### Tapas Menu

Bavette Steak, Salsa Verde

Chicken Tights cooked with Kalamata olives & Garlic  
(vegetarian option available)

Pulled Pork Polenta Bites, Tomato Relish (vegetarian option  
available)

Cod Croquettes, Garlic Aoili

Crispy Potatoes, Spicy Mayo

Charred Peppers, Smoked Sea Salt

Mixed Green Salad, Avocado, Cucumber Ribbons, Sunflower  
Seeds

Artisan Bread, Olive Oil & Balsamic Vinegar

Seville Orange & Frangipane Tart

Milk Chocolate & Hazelnut Cheesecake, White Chocolate  
Crumb