



Showstopper Pudding Club

Ian Cumming

Friday 21st June 2019

Starter

Cold Cucumber & Dill Soup – *sourdough bread, butter (poss gf) (v)*

Smoked Chicken Terrine – *toasted sourdough, plum chutney (poss gf)*

Pan-fried Tiger Prawn's – *chilli, coriander, lemon butter, prawn crackers (gf)*

Roast Beetroot, Walnut Granola, Whipped Goats' Cheese Salad *(gf) (v)*

Light Main Course

Corn-fed Chicken Breast- *kale, pomegranate, tenderstem broccoli, sweet potato salad, herb oil (gf)*

Oven-baked Hake Fillet – *samphire, tomato & cucumber salsa*

6oz Sirloin Steak – *hand-cut chips, watercress salad, smoked paprika butter (gf)*

Warm Caponata Salad – *baby gem, courgettes, peppers, sultanas, cherry tomatoes, sherry vinegar (gf) (vegan)*

Puddings

A selection of puddings from the buffet table (see overleaf)

£35 per person

(plus 10% service charge for the staff working on this event)

Card details required to book non-refundable place

Please provide pre-order of your starters and mains to facilitate the evening's logistics

Particular dietary requirements can be catered for – please ask the waiting staff
v vegetarian dishes gf gluten free



Top 3	Puddings	Tasting Notes
	Sticky Toffee Pudding	
	Biscoff Cheesecake	
	Charlotte Russe - mango, lime, cardamom	
	Pomegranate Molasses Crème Brûlée	
	Frangipane Tart - hazelnut, pear, rosemary	
	Showstopper ? chocolate, salted caramel ?	

