

# Corporate Cuisine Ltd

## **Starters**

Confit loch duart salmon, horseradish potato salad, sour cream dressing, dill oil, Exmoor caviar fromage blanc.

Chicken, ham hock, duck liver terrine with cider jelly, pickled vegetables, onion and thyme brioche.

Roasted peppers and Nutbourne tomato tart, aubergine puree, wild garlic pesto, buffalo mozzarella, gazpacho dressing and basil oil.

## **Main Course**

Braised Sussex beef cheek, truffle & potato dauphinoise, braised carrot, savoy cabbage and beef dripping croutons.

Confit Duck leg, fondant potato, braised red cabbage, fine beans.

Cornish crab & smoked haddock cannelloni, poached leeks, button mushrooms and focaccia.

Twice baked winslade cheese souffle, wild mushroom fricassee, chicory, walnut and soft herb salad.

## **Desserts**

Valrhona 64% chocolate tart, coffee yoghurt, salted caramel, textures of chocolate.

Raspberry and almond clafoutis, raspberry coulis and vanilla clotted cream.

Selection of British cheeses with crackers, grapes and chutney.

## **Sides**

Truffle dauphinoise

Chicory and walnut salad

Chargrilled vegetables

Focaccia

Onion and thyme brioche/ butter

## Sandwiches

- Grange Farm dry aged sirloin beef, horseradish creme fraiche, watercress
- Smoked salmon, caviar fromage blanc, marinated cucumber
- Cornish crab mayonnaise, micro cress, avocado
- Honey roasted ham, celeriac remoulade, Wigmore soft cheese
- Black truffle and egg mayo and cress

## Nibbles

- Black truffle and cheddar cheese gougere
- Sussex confit Lamb samosa with mint yoghurt
- Fromage blanc and chargrilled vegetable tart
- Grange farm duck liver parfait croustade with walnut and beetroot jam