

*Hot Plated Menu Suggestions – Spring*

**Starters**

Crab Ravioli, Wilted Pak-Choi, Sweetcorn Velouté & Ginger Oil.

Spring Pea Soufflé, Goats Cheese Cream , Roasted Asparagus & a Pea Shoot & Sesame Salad. (V)

Watercress & Wild Garlic Soup with sautéed wild Mushrooms. (V)

Crayfish & Asparagus Risotto with Lovage, Pea shoots & Lemon oil.

Bocconcini Mozzarella, Heritage Tomato & Pickled red onion salad with baby rocket leaves. (V)

**Main Courses**

Roast Loin of cod with a basil crust, Spring vegetable & White Bean Cassoulet & Bouillabaisse Sauce.

Rack of Pork with Soured Cream mash, Mustard seed Spring greens & Cider sauce.

Artichoke, sun-blush tomato & olive puff pastry Tart with Red pepper sauce & truffle oil. (V)

Beetroot Risotto with Salt Baked Candy Beetroot, Whipped goats cheese & Baby Coriander. (V)

**Desserts**

“Rhubarb & Custard” – Trio of Rhubarb desserts with vanilla bean Custard.

Warm Roasted Nectarine with Blackberry Caramel & Mascarpone Ice Cream.

Deconstructed Chocolate & Ginger Tart with Pineapple Compote.