

GROUP MENU

Allegra's bread service, salted butter, green sauce

## TO START

Roasted quail, beetroot & pecan mole, sour cream, salt & pepper leg

Watercress velouté, seeded loaf, turnips & pickles

Celeriac & parmesan porridge, roasted cep & tarragon

## MAINS

Roast saddle of lamb, tomato tarte fine, lamb faggot & artichoke

Pollock cooked en papillote, wild mushroom, parmesan dumplings, tarragon

Roasted cep crêpe, baked swede, watercress & parmesan

#### SIDES

New season potatoes, sweet & sour onion

Wedge salad, fine herbs & shallot, buttermilk dressing

#### DESSERT

Milk chocolate, speculos & fig leaf

Rum baba, roasted plum, spiced chantilly

allegra

# GROUP MENU

## SNACKS

Pistachio choux, liver parfait & preserved mandarin

Blood pudding muffins, pickled jalapeño

Waldorf tarts, pickled walnut, Colston Basset

Allegra's bread service, salted butter, green sauce

## TO START

Roasted quail, romesco, leek, fried leg & aioli

Potato vichyssoise, mackerel tartare, toasted muffin & watercress

Hand-picked crab, curried pumpkin, pickled ginger

#### MAINS

Roast loin & faggot of venison, beetroot & pecan mole, swede

Line caught pollock, kohlrabi, kaffir lime & citrus curry oil

Barbequed carrots, vadouvan curry, yoghurt & braised grains

#### SIDES

New season potatoes, sweet & sour onions

Market leaves, fine herbs, shallot & buttermilk dressing

# DESSERT

Milk chocolate, pecan & salted caramel
Yorkhire rhubarb baba, ginger chantilly



## CANAPÉS

Pistachio choux buns, chicken liver parfait & preserved clementine

Blood pudding muffins, pickled jalapeño

Waldorf tarts, pickled walnut, apple & celery, Pevensey blue

Oat cracker, beetroot marmalade & horseradish

Fried chicken, aioli, mustard fruit & pickles

25 per person