

# Marriott's

FINE DINING

## Menu One

### CANAPÉS

Chefs selection of canapes

### STARTER

Rose veal tartar, pickled shimeji, quail egg, aged parmesan, rye crumble

### MAIN COURSE

Chalk stream trout, razor clam, Jerusalem artichoke, hazelnut, leek, lemon thyme foam

### DESSERT

Chocolate cremeux, coffee soil, marmalade cream, hazelnut spear

### CHEESE

Selection of British and French cheeses, quince jelly, cheese crackers

### SWEETS

Petit fours

## Menu Two

### CANAPÉS

Chefs selection of canapes

### STARTER

Pan fried octopus, potato, chorizo, lobster foam

### MAIN COURSE

Aged beef rump, heritage carrots, wild mushroom ketchup, crispy shallot, Madeira jus

### DESSERT

Banana custard, honeycomb, medjool dates, pistachio, banana crisps

### SWEETS

Petit fours

### **Menu Three**

#### **CANAPÉS**

Chefs selection of canapés

#### **STARTER**

Seared scallops, celeriac, apple, pancetta, truffle oil

#### **MAIN COURSE**

Salt marsh lamb rump, braised baby gem, whipped goats cheese, shallot, salsa verde

#### **DESSERT**

Mascarpone mousse, hot chocolate sauce, vanilla ice cream, pistachio

#### **SWEETS**

Petit fours

#### **Vegetarian options include:**

##### **Starter:**

Roasted butternut squash, Elmhirst cheese, pickled shallot, smoked almonds, crispy kale

##### **Main:**

Salt baked celeriac, wild mushrooms, spinach, crispy shallot, parmesan foam

*These are all example menus and we are happy to discuss any dietary requirements or preferences so that we can adjust to suit your needs.*

**Menu One: £90.00 Per person**

**Menu Two: £55.00 Per person**

**Menu Three: £60.00 Per person**

**Prices based on a minimum of 6 Adults**