

# Sculpture Gallery

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The following dishes are a collaboration of ideas and contributions from our brigade of Chefs under the guidance of Olivier Bertho, Executive Chef and Benjamin King, Senior Sous Chef.

Create your own three course menu from the starters, main courses and desserts. Choose one option per course for all of your guests to enjoy, plus a vegetarian option if required. We will also cater for any dietary requirements.

Any supplemental charges are shown alongside the dish. There are charges for additional courses.

## **Starter**

### **Goats Cheese and Sun Blushed Tomato Tart**

Onion marmalade and micro watercress salad (V)

### **Pea, Soya Bean and Ricotta Cannelloni**

Pea velouté, mint oil and pea shoots (V)

### **Gazpacho Terrine**

Basil oil and parmesan crisp (V)

### **The Kitchen Garden**

Rye soil with pea purée, pea shoots, roasted baby beetroot, pickled baby carrots and tempura battered baby vegetables

### **The Coast**

Cockles, prawns and mussels in a light coriander and lime dressing topped with crispy nori and sea vegetable cous cous salad

### **Confit Duck Bon Bon**

Pain d'epicé crumb, mango leather, mango salsa and coriander shoots

### **Chicken Liver Pate**

Topped with spiced butter and served with Melba toast and onion chutney

### **Smoked Fish Mille Feuille**

Orange mayonnaise and herb salad

### **Venison Carpaccio**

Hot parmesan cream croutons, rocket salad and rocket pesto (£5.00)

### **Bouillabaisse**

Grilled red mullet fillet and aioli (£7.00)

**Intermediate Courses are available on request**



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## Main Courses

### **Corn Fed Chicken Breast Roasted in Lemon**

Chateau potatoes, seasonal baby vegetables, stuffing and pan jus

### **Chicken Ballotine Stuffed with Pistachio**

Spinach purée, leek and rosti potato

### **Duo of Pork Fillet and Crispy Belly**

Butternut squash purée, bubble and squeak, asparagus and cider jus

### **Braised Blade of Beef**

Bourguignon sauce and buttered spinach tagglatoni

### **Duck Breast**

Cassoulet flavoured with smoked sausage thyme jus and Provencal herbed choux lace

### **Braised Shoulder of Lamb**

Garlic pomme purée, petit pois a la Francais with rosemary jus

### **Smoked Haddock**

Gruyere pomme purée, wilted greens, poached egg and fish velouté sauce

### **Halibut Supreme**

Roasted gnocchi pea velouté, braised baby leeks topped with crispy shallots (£4.50)

### **Beef Fillet Medallion**

Fondant potato, crispy coated poached shallot, shallot purée and spinach (£7.50)

### **Venison Loin**

Pearl barley fritter, roasted golden beetroot, cauliflower and blackberry sauce (£9.00)

## Vegetarian Main Courses

### **Butternut Squash and Gorgonzola Strudel\***

#### **Wild Mushroom Risotto**

Truffle oil, shaved asparagus and herb salad

#### **Spinach and Ricotta Tortellini**

Tomato sauce with basil oil and balsamic drizzle

#### **Gnocchi Gratin\***

Spinach, leek and parsley cream

Accompanied with baby vegetables, soya beans and parsley puree\*

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## **Vegetable Selection**

This selection of vegetables can be used as a replacement or as an addition to your main dish. Please add £4.00 per additional vegetable serving.

Spinach (plain or with garlic or nutmeg)  
Gratin dauphinois  
Mashed potato  
Roasted root vegetables  
Medley of seasonal vegetables  
Roast potatoes

## **Desserts**

### **Woburn Peach Melba**

Peach and peach ice cream

### **Sticky Toffee Pudding**

Butterscotch sauce and clotted cream

### **Tiramisu**

### **Seasonal Fruit Crumble**

With vanilla custard or vanilla ice cream

### **Warm Chocolate Fondant**

Salted caramel ice cream and peanut brittle

### **Cappuccino Crème Brulée**

Chocolate pistachio biscotti

### **Pina Colada**

Poached pineapple rings, coconut panacotta, coconut rum jelly and pineapple crisp

### **Oeuf a la Neige**

Poached meringue, vanilla crème anglaise and caramel

### **Assiette of Chocolate**

Dark chocolate brownie, raspberry mousse and mini chocolate tart (£4.00)

### **Cheese Selection**

British and continental cheese served with grapes, celery, biscuits and chutney

If you would like a cheese selection to be served as an extra course the supplement would be £8.50 per person.

## **Coffee and Petits Fours Teas and infusions**



All prices quoted are inclusive of value added tax at the standard rate

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