CHARLOTTE SQUARE

EVENTS DINING MENU

STARTERS

LAND

Ham hock terrine, parsley and wholegrain mustard, toasted sourdough

Pressed smoked chicken, tarragon mayonnaise with roasted onion chutney

Sliced air-dried ham, celeriac remoulade, toasted focaccia, rapeseed oil

SEA

Torched smoked salmon pavé, cucumber, confit potato, roasted beetroot

Soused mackerel escabeche, rocket, citrus

GARDEN

Spiced carrot velouté, ginger and lemon oil (v)

Potato and leek soup, parsley and truffle cream (v)

Basil-infused mozzarella, cherry vine tomatoes, toasted brioche, candied hazelnuts (v)

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EVENTS DINING MENU

MAINS

LAND

Five-hour braised beef, parsley mash, roasted shallot, thyme

Roast chicken, seasonal crushed potatoes, leeks, roast chicken jus

Confit pork belly, white bean cassoulet, smoked bacon, crispy leeks

SEA

Baked sea bass, confit fennel, new potatoes, olive oil dressing

Baked salmon, horseradish and herb-crusted potatoes, salsa verde

GARDEN

Black olive gnocchi, roasted artichoke cream, wilted rocket, Roquefort (v)

Spiced sweet potato, chickpea and red pepper cake, spinach, coriander yoghurt (v)

Roasted squash and orzo pasta, wilted greens, toasted croutons (v)

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EVENTS DINING MENU

DESSERTS

Lemon meringue pie, raspberries, raspberry sorbet

Vanilla cheesecake, amaretto, kirsch syrup, bitter chocolate

White chocolate delice, dark chocolate crumb, passion fruit sorbet

Salted caramel and chocolate tartlet, toasted marshmallows