

Supper Club

29th November 2024



To Start

Seeded mini loaf, caramelised shallot butter

Starter

Pressed confit pheasant, spiced pear puree, pickled pear, butter braised shallots, brioche toast

Smoked salmon press, tarragon emulsion, blood orange, rye crackers

Tempura oyster mushroom, coriander & lime hoisin, daikon radish, pickled red onion, spicy coriander salsa

Mains

Charred rump of Willow Grange beef, jerusalem artichoke puree, artichoke crisps, confit potato terrine, cavalo nero, thyme & port sauce

Hake, cauliflower puree, tempura mussels, charred baby leeks, mussel & white wine sauce

Local roast pumpkin, garlic & thyme braised puy lentils, white bean puree, chimichurri, crispy onions

Dessert

Brown sugar pannacotta, calvados & pear puree, pear & rosemary compote, brown butter cookie crumble

Chocolate marquise, blackberry curd, vanilla cream, chocolate granola, lemon thyme macerated blackberries

Glazed passion fruit tart, mango curd, lime mascarpone, gingernut biscuit

Tea & coffee to finish

£55 per person

For bookings, please email us at cafe@willowgrangefarm.co.uk for a payment link. We require a deposit of £5pp & pre-orders for each course to be sent in by 1st November. Please be sure to make the team aware of any allergies or dietary requirements when booking.