



Shared dishes

*Platters with a selection from the following can be served as part of a stand-up menu
or to each table as the first course of a dinner menu:*

- Cheese, mustard and honey palmiers (V)
- Seed and spice-crusting whole baked ricotta (V; GF)
- Roasted root vegetables with curry leaves and lime juice (V; GF)
- Crushed carrots with harissa and pistachios (V; GF)
- Eden mussels with verdure pesto (GF)
- Octopus marinated in red wine (GF)
- Smoked salmon/home cured gravlax with dill and mustard sauce (GF)
- Sweet potato and fetta frittata (V; GF)
- Zucchini and haloumi croquettes with minted yoghurt drizzle (V)
- Cannellini bean purée with pickled mushrooms (V; GF)
- Dolmades and artichoke hearts with preserved lemon (V; GF)
- Char-grilled vegetables with pecorino (V; GF)
- Slow-roasted tomatoes (V; GF)
- Baked field mushrooms (V; GF)
- Olives, fetta and chilies (V; GF)
- Warm baked brie with spiced mulberry and plum (V; GF)
- Prosciutto, smoked beef and other charcuterie (GF)
- Smoked leg of lamb with plum chutney (GF)
- Bruschetta with farm pâté and plum pickle