



BLACK BUTTER

Distanced Dining



£45 per head
BYO drinks

Amuse-bouche and nibbles on arrival

Starters (Select one)

Parmesan arancini | Sweet potato puree | Crispy sage
Tenderstem broccoli | Black pudding | Grilled apple
Grilled balsamic pear | Prosciutto | Pulled burrata
Wild mushroom bruschetta | Creamed tarragon
Filo baked feta | Roast grapes | Sumac

Mains (Select one)

Slow roast black tracle pork
Rolled lamb shoulder | Borlotti beans | Olive and manchego butter
Ginger beer marinated chicken | Grilled spring onions | Whipped feta
Pommegranate and walnut chicken
Baked cod loin | Nduja
Aubergine steak | Tahini dressing | Pistachio crust

Sides (Select two)

Simple seasonal greens | Garlic butter | Flaked almonds
Rosemary and thyme roast potatoes
Sweet potato wedges | Harissa mayo
Warm roast carrot salad | Harissa and tahini dressing
Chermoula aubergine | Greens | Toasted pine nuts | Sesame dressing
Roasted cauliflower | Sumac aioli
Roast courgette | Butterbeans | Preserved lemon & roasted garlic dressing





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Desserts (Select one)

Dark chocolate torte | Blackberries | Hazelnut brittle

Chocolate cannolis | Drunken cherries

New York cheesecake | Stewed blueberries

Giant s'mores | Tonka bean marshmallow | Dark chocolate

Eastern mess – Pistachio meringue | Rose and lemon crème fraiche | Pomegranate |
Orange segments

Fresh strawberry mousse elcair

Please ask about dietary requirements and allergies - adjustments and
replacements can be made to menus .

