



BLACK BUTTER



Private Dining

£50 per head

Three canapes

One starter

One main with two sides

One dessert

Canapes

Smoked trout blini

Roast tomato and grape crostini with butterbean puree (Ve)

Mini sweetcorn fritter | Pickled fennel | Whipped ricotta (V)

Savoury pop-tarts filled with cured ham and lemon mascarpone

Savoury shortbread | Cannellini dip | Confit chilli (V)

Paprika brown crab tartlet

Beetroot butter | Horseradish | Olive oil crostini (Ve option)

Grilled halloumi | Kale and almond pesto (V)

Marinated feta and watermelon skewers (Ve)

Savoury caprese éclair | Cherry tomato | Basil | Mozzarella (V)

Starters

House gin-cured salmon | Beetroot carpaccio | Potato salad

Caprese salad | Heritage tomatoes | Buffalo mozzarella | Basil (V)

Grilled balsamic pear | Prosciutto | Buffalo mozzarella

Parmesan arancini | Sweet potato puree | Crispy sage (V)

Tenderstem broccoli | Black pudding | Grilled apple

Baked feta filo parcel | Honey roast grapes (V)

Wild mushroom bruschetta | Creamed tarragon (Ve option)

Burnt leek bruschetta | Romesco (Ve)

Burnt leek bruschetta | Romesco (Ve) (GF option)



(Ve) Vegan | (V) Vegetarian
Gluten-free available on request
Please ask about other dietary requirements/
allergies

BLACK BUTTER



Mains

Beetroot salmon en croute | Creamed horseradish
Pomegranate and walnut chicken
Ginger beer marinated chicken | Grilled spring onions | Whipped feta
Black treacle pork belly
Rolled lamb shoulder | Borlotti beans | Olive butter
Baked cod loin | Nduja
Apricot glazed baked salmon
Roast aubergine steaks | Tahini dressing | Pistachio crust (Ve)
Charred cauliflower steaks | Tahini dressing | Crushed pistachio | Pomegranate seeds (Ve)
Baked cod loin | Nduja
Honey roast gammon | Charred pineapple ketchup
Beetroot and walnut hotcakes | Apple slaw (Ve)
Chargrilled hispi cabbage | Hazelnut romesco | Pecorino (Ve option) (GF)

Sides

Simple seasonal greens | Garlic butter | Flaked almonds (Ve option)
Rosemary and thyme roast potatoes (Ve)
Sweet potato wedges | Harissa mayo (Ve option)
Warm roast carrot salad | Harissa and tahini dressing (Ve)
Chermoula aubergine | Greens | Toasted pine nuts | Sesame dressing (Ve)
Roasted cauliflower | Sumac aioli (Ve option)
Summer Slaw | Shredded savoy cabbage | Fennel | Crushed garden peas | Mint and lemon dressing (Ve)
Leafy greens | Raw courgette ribbons | Fresh chilli | Lemon dressing (Ve)
Grilled parsnips | Confit garlic | Sherry vinegar gremolata (Ve)
Roast courgette | Butterbeans | Preserved lemon & roasted garlic dressing (Ve)
Tabouleh (Ve)
Spiced chickpea salad | Kale | Sesame dressing (Ve)



BLACK BUTTER



Desserts

Eastern mess – Pistachio meringue | Rose and lemon crème fraiche | Pomegranate |
Orange segments *(Ve option)*

Dark chocolate torte | Blackberries | Hazelnut brittle *(V)*

Passionfruit and lime tart *(V)*

Housemade ice creams and sorbets *(V)*

New York cheesecake | Stewed blueberries *(V)*

Giant s'mores | Tonka bean marshmallow *(V)*

Caramelised white chocolate & charred banana galette *(V)*

'Bakewell' Pavlova | Toasted almond meringue | Rum soaked sour cherries | Frangipane *(V)*

Fresh strawberry mousse elcair *(V)*

Caramel poached peaches & blueberries | Tonka bean coconut yoghurt | Dark chocolate
shavings *(Ve)*



(Ve) Vegan | *(V)* Vegetarian
Gluten-free available on request
Please ask about other dietary requirements/
allergies