

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)

Black pepper ricotta and sun blush tomato tartlet (V)

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

Grilled halloumi | Kale and almond pesto (V option)

Marinated feta and pickled 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)

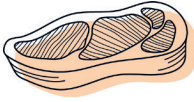
Wild mushroom bruschetta | Creamed tarragon (Ve option)

Burnt leek bruschetta | Romesco (Ve)



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

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Mains

Pomegranate and walnut chicken

Ginger beer marinated chicken | Grilled spring onions | Whipped feta

Black treacle pork belly

Rolled lamb shoulder | Borlotti beans | Olive butter

Honey roast gammon | Charred pineapple ketchup

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)

Beetroot, feta and walnut hotcakes | Apple slaw (V)

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)



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Desserts

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

Dark chocolate torte | Blackberries | Hazelnut brittle (V)

Blood orange cheesecake cannoli (V)

Lemon and raspberry tart (V)

New York cheesecake | Stewed blueberries (V)

Giant s'mores | Tonka bean marshmallow (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)



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