

Olly Sloboda
Dinner party
Wednesday 20th November 2019

CANAPÉS

Cold

House smoked duck, crostini, rhubarb, pistachio dukkah*
Mackerel pâté, oatmeal cracker, beetroot and chocolate chutney
Masala papadams, tomato and green chilli chutney (vg)
Fennel seed lavosh, roasted carrot hummus, dill, fennel pollen, parsley powder (vg)
Crostini, anchovy, parsley pesto, orange, Lincolnshire poacher*
Squash, pear, roasted Yorkshire Fettle, nigella (vg)
Westcountry venison bresaola, London mozzarella, dried tomato, micro rocket
Scallop ceviche, purple potato, fermented carrot, lobster mayo*

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Hot

Autumn squash gyoza, ponzu*
Goat croquette, habanero mayo, puffed quinoa
Cod brandade croquette, crème fraiche, dried parsley
Masala dhal vada, coriander and mint chutney, toasted coconut*
Orzo pasta arancini, lemon, elderberry capers, parsley mayo*
Chicken and smoked chanterelle tartlet, nasturtium leaves
Turnip okonomiyaki, kimchi, mayo, sea vegetables*
Gateau piments, green chilli, mint and coconut chutney
White fish balik köftesi, roasted red pepper compote*

**Some items may be substituted according to market availability
vg = vegan or can be made vegan*

STARTER (plated)

Charred scottish squid, blood orange, chicory, artichoke
Romney Marsh lamb iskender, garlic yoghurt, tabouli
Cornish sardines, chermoula, muscat raisins, fermented leek
Celeriac soup, celeriac crisps, pickled apple, mustard and Swaledale croûte
Scallop ceviche, purple potato, fermented carrot, rhubarb, lobster oil*
Soused mackerel, pickled celeriac, raisin caramel, stilton powder
Goat samosa, tamarind chutney, mint gel, salted cucumber
London burrata, burnt oranges, pistachio and parsley
Wild mushrooms on toast, elderberry capers, hollandaise*

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MAIN (central element)

Romney Marsh lamb shoulder, pomegranate, yoghurt, mint
Tandoori paneer, methi murgh, bassicas
Baharat spatchcock chicken, sumac yoghurt, preserved lemon gremolata
Harissa marinated pumpkin, beetroot and chocolate chutney, crisp garlic (vg)
Roasted cod, pul biber, lemon pickle gribiche
Rotisserie celeriac, date molasses, pickled red onions, pine nuts (vg)
Fried polenta steak, puttanesca, ricotta (vg)
Slow roasted pork belly, cauliflower
Brined salmon, romesco

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HOT CARBS AND PULSES (choose one)

Patatas a lo pobre *(vg)*

Catalan style broad beans, saffron and almond picada

Sea salt roasted potatoes, green mojo *(vg)*

Lentil, bulgur and red pine nut pilaf *(vg)*

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HOT VEGETABLES, GREENS AND SALADS (choose one)

Charred cabbage, Welsh miso, pul biber, hibiscus *(vg)*

Jerusalem artichoke, cured ham, lemon butter, pangrattato

Red and green kale, almonds, poached raisins, sherry vinegar *(vg)*

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COLD SIDES AND SALADS (choose one)

Baby gem, sourdough croutons, lemon and parsley *(vg)*

Celeriac, lemon and caraway salad *(vg)*

Charred artichokes, zhoug, piquillo peppers *(vg)*

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DESSERT (plated)

Rhubarb and rosemary tart, whipped crème fraiche

Burnt milk panna cotta, elderberry syrup, dried lime shortbread

Spiced pumpkin cake, orange syrup, pistachio

Orange polenta clafouti, rose and saffron labneh

Pine nut treacle tart, parsnip and white chocolate purée

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