



AN EVENING  
WITH  
RICHARD SHARP

# EVENT MENU

## STARTERS

**Dim Sum Soup (v)**

*Fresh Bread and English Butter (d, w)*

**Chilli and Lemon Salted Tiger Prawns**

*Chilli Jam and Green Mango and Coriander Salsa (cr)*

**Chicken and Wild Mushroom Ballotine**

*Wrapped in Prosciutto Ham with Salsa Romesco and Crostini (w, su, e)*

**Chickpea and Cauliflower Falafel (v)**

*Spiced Quinoa, Radish and Goats Curd Salad with a Chimichurri Dressing (d)*

## MAINS

**Pan Fried Corn Fed Chicken Breast**

*Roasted Hasselback Potatoes, Zesty Greens and Spiced Butternut Squash Puree (d, su)*

**Home Made Lamb Ragù**

*Home Made Tagliatelle, Parmigiano Reggiano and Rocket (d, c, su, w)*

**Pan Fried Sea Bass**

*Crushed Lemon and Thyme Potatoes, Samphire, Baby Tomato Salsa and Velouté Sauce (f, d)*

**Ratatouille (v)**

*Home Made Potato Gnocchi, Charred Vegetables and Radish and Watercress Salad (d)*



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## DESSERTS

### **Lemon Tart**

*Clotted Cream and Disaronno Sour Gel (w, d, n)*

### **Sticky Stem Ginger Parkin Sponge**

*Toffee Wine Sauce and Honeycomb Ice Cream (w, n, e, d)*

### **Chocolate and Salted Peanut Butter Torte**

*Shortbread Crumb and Caramel and Pecan Ice Cream d, p, n)*

### **Mixed Berry Crumble**

*Served with Custard (d, w)*

### **Legend:**

V - Vegetarian | C - Celery | D - Dairy | W - Wheat | Cr - Crustaceans | E - Eggs | F - Fish | L - Lupin | SS - Sesame Seeds | Mo - Molluscs | Mu - Mustard | N - Nuts | P - Peanuts | S - Soya | Su - Sulphites

All our food is cooked from fresh, so please allow time for your food to be cooked in the proper manner during busy times. Nuts, fish and other products that could produce an allergic reaction are used in our kitchen – a full list of food allergens can be supplied upon request. We cannot guarantee that our fish does not contain bones and accept no liability. Children are welcome but must remain seated and under parents supervision at all times. Our menu may be subject to changes.