

# Wild Flor

## Sample Group Menu

For groups of 10 guests & above by pre-order

### Optional Welcome Snacks

A choice of three canapes from the selection

£10 Per Person, Three to be chosen from the canapè menu for the group to share

Jersey rock oysters with lemon & shallot vinegar

Half Dozen £17 / Dozen £33

### Starters with WF bread & butter

Tomato carpaccio, baby artichoke, smoked aubergine & anchovy

Summer vegetable salad, sunflower seed pesto & gooseberry pickle (pb)

Crispy lamb belly nicoise

Glazed veal sweetbread, peas, parmesan & jus gras £3 supplement

### Main courses with side dishes

Chalkstream trout, rainbow chard, sauce Arbois & crab

Sussex beef leg steak, perlina aubergine, green peppercorn, spinach & bottarga butter

Pea cavatelli with broad beans, courgette & barbecued aubergine (pb)

Sussex lamb, rosemary skewer, beetroot, labneh & mint £5 supplement

### Served with

Baked courgettes, almonds & gremolata (pb)

New potatoes, lemon & dulse

### Desserts & Cheeses

Strawberry & sweet woodruff fraisier

Flat peach, fig leaf ice cream, amaretto & ricciarelli (pb)

Pump Street chocolate ganache with kirsch cherries

Two slices of fine cheese

3 Courses £65

Please inform us of your allergies & dietary requirements. Our kitchen contains nuts & game dishes may contain shot. Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.