

Wild Flor

SAMPLE FEASTING MENU

Canapes / Sharing Main Courses & Side Dishes / Dessert

Welcome snacks with WF bread & butter

Three to be chosen from the canapé menu for the group to share

A choice of three canapes from the selection

add oysters with lemon & shallot vinegar served on ice

Half Dozen £17 / Dozen £33

Feasting main course

choose one of the below, served on oval platters for the group to share

Aged sirloin on the bone £70

with grilled aubergine & green peppercorn

Porchetta £45

with slow roasted tomatoes & garlic

Roast free-range chicken

with courgettes, lemon & basil £60

Served with

Baked courgettes, almonds & gremolata / New potatoes, lemon & dulse

Dessert

Choose one for the whole group, served in individual pots

Amaretto poached peach, fig leaf ice cream and almond biscuit

Chocolate nemesis & kirsch cherries

add plates of fine cheeses & accompaniments, one plates serves 4

£24 per plate

Please inform us of your allergies & dietary requirements, our kitchen contains nuts.

A discretionary service charge of ten percent will be added to your final bill.

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.