## Sunset Supper 2024

## **MAINS**

Medium cooked seared pork tenderloin, pearl barley, broad bean and sweetcorn succotash with a silverskin tarte-tatin

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Smoked haddock and baby leek quenelles, puy lentil and carrot medley, chorizo cream

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Rissoto verde. Cream cheese, chervil and citrus stuffed courgette flower, vegetarian parmesan (gluten free and vegan available on request)

## **DESSERTS**

Fig leaf panna cotta, fig leaf cream and a fig oil

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Mango passionfruit cheesecake with a white chocolate aero