

# HAMMOND'S

## A Taste of May

Pain Pugliese | Wild garlic butter, extra virgin olive oil & aged balsamic

Selection of Canapés

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From the Earth | Carrot, golden beetroot, nasturtium & puffed rice

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\* Tomato & Basil Terrine | Elderflower cream & tomato consommé \*

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\* Chalk Stream Trout & Cucumber Tartar | Squid ink cracker \*

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BBQ Rib of Beef | Asparagus variations, braised beef cheek, Pommes Anna, wild garlic chimichurri, beef & bone marrow jus

Or

Steamed Fillet of Plaice stuffed with Thai Prawn Mousse | Thai style vegetables, crispy vermicelli noodles & Thai broth

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\* Wigmore custard | Pear compote & walnut crumble (Optional £9) \*

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Lychee & Raspberry Salad | Raspberry and rose elixir

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Salted Cherry, Pistachio & White Chocolate Parfait | Cherry & mint sorbet and sesame tuille

Or

After Eight Soufflé | Peppermint chocolate chip souffle, chocolate ice cream

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Tea & Coffee with Petit Fours

£105

A Short Taste of April £70 \* (excludes courses in gold) \*

A 12.5% discretionary service charge will be added to your bill.

Please speak to a member of our team regarding any allergies, intolerances or dietary requests.