

PARTY

TABLES 10+

Soy & ginger glazed pork belly - Apple purée - Roasted carrots
Crispy squid - Sesame dressed rocket - Pineapple & miso dressing
Roast butternut squash, red onion marmalade & feta tart - Pesto leaves

Pan fried hake fillet - Crushed potatoes - Caponata - Greens - Artichoke vinaigrette

Slow braised shoulder of lamb - Roasted cauliflower & purée -
Olive & rosemary sautéed potatoes - Madeira jus

Parsnip & rosemary twice baked soufflé - Hazelnut roast broccoli - Rosemary cream

Toasted almond crème brûlée - Raspberry compote & ricciarelli

Chargrilled apple - Walnut crumble biscuit - Mascarpone ice cream - Cinnamon sauce
Pecan, cranberry & port mess

22.50 for 2 courses | 27.50 for 3 courses



BUSTOPHER JONES
WINE BAR & RESTAURANT