

# ROYAL OVER-SEAS LEAGUE

## SAMPLE MENU

### BRONZE FROM £39.00 PER PERSON

#### STARTERS

Smoked ham hock and spring onion terrine, piccalilli dressing, sourdough and watercress  
Lemon and gin cured salmon, fennel remoulade, dill and rapeseed dressing  
Chargrilled aubergine, whipped goats cheese, fresh oregano, plum tomato dressing (v)

#### MAINS

Roast chicken supreme, butternut squash and black garlic puree, fondant potato, kale and red wine jus  
Hampshire trout fillet, spiced aubergine puree, potato terrine, preserved lemon and sauce vierge  
Confit leg of Gressingham duck, thyme pomme puree, braised red cabbage, confit of leg, game jus  
Herb ricotta dumplings, sage butter, toasted pumpkin seeds, parmesan and crispy kale (v)

#### DESSERTS

Vanilla crème brûlée, lavender shortbread, apple compote  
Salted chocolate tartelette, flakes of honeycomb  
Warm Bakewell tart, vanilla ice cream

### SILVER FROM £47.00 PER PERSON

#### STARTERS

Salmon and Devon crab timbale, cucumber, cherry tomato and dill oil  
Poached and roasted beetroots, fingerling potatoes, feta, black pepper and orange (v)  
Pork and apple rillettes, caramelised onion puree, mustard seed cracker, parsley and shallot salad

#### MAINS

Braised shoulder of lamb, heritage carrot puree, boulangère potatoes, spinach, peas and lamb jus  
Malt braised shin of beef, roasted artichoke puree, pickled cabbage and oxtail & mustard sauce  
Roast pavé of cod, watercress puree, salt cod & potato croquette, black garlic puree and lemon dressing  
Mushroom ravioli, sautéed wild mushrooms, rocket pesto and smoked almond crumb (v)

#### DESSERTS

Chocolate and orange mouse, salt caramel and lemon balm  
Vanilla bavarois, roast spiced plums, sable biscuit and caramelised white chocolate  
Apple charlotte, toffee apple slice, crème patisserie, apple crisp

### GOLD FROM £65.00 PER PERSON

#### STARTERS

Sear hand dived scallops, lobster bisque sauce, seaweed and fennel  
Scottish game terrine, pickled red cabbage, parsnip puree, game chips  
Panko breaded duck egg, salt baked celeriac, parsley emulsion and cep powder (v)

#### MAINS

Roast duck breast, crumbed leg, sour cherries, salsify and confit potatoes  
Loin of Scotch Venison, pickled red cabbage, squash puree, wild mushrooms, cocoa nib sauce and juniper oil  
Pan-fried halibut fillet, roast cauliflower puree, thyme fondant, crispy oyster, pastis sauce and seaweed  
Spiced sweet potato cake, confit garlic, wilted spinach and coconut & lime leaf sauce (v)

#### DESSERTS

Lemon verbena cream, vanilla macaron and charred lemon  
Chocolate delice, sour cherry & kirsch preserve, Sorbet  
Pistachio & cardamom cake, lemon curd and autumn apple sorbet