

PE Leaders Lunch: The Menu

Starters

Cambridgeshire leek and potato soup

Herb-infused Parmentier potatoes, caramelised goats cheese (v)

Roast heritage beetroot

Whipped tofu, toasted hazelnuts, autumnal leaves

Burrata

Nutbourne heritage tomatoes, chilli oil, pickled shallots, balsamic pearls (v)

Main courses

Buttered Chalk Stream trout

Clementine roast chicory, crispy kale, Bois Boudran sauce

Gloucestershire Old Spot pork belly

Maple-glazed fillet, cider apple compote, crackling

Celeriac and winter black truffle risotto

Arborio risotto, candied walnuts, turnip sprouts, parsnip crisps

Desserts

Sticky toffee pudding

Medjool-date-infused sponge, toffee sauce (v)

Braeburn apple and plum oat crumble

Tonka bean custard (gf)

White chocolate panna cotta

Shaved truffle, blackberry compote, sable biscuit

(V) VEGETARIAN |  SUITABLE FOR VEGANS | (GF) GLUTEN FREE

Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.