Dine like a Rockstar

THE CROWNED TABLE

A royal dinner celebration of Elegance, heritage and flavour.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Reception Cocktail

The Imperial Blush
Rosé champagne, elderflower, violet syrup and a twist of lemon

Served with a trio of canapés:

Smoked Duck with Fig on Rye

Mini Crab tartlets

Whipped Ricotta on Beetroot Crisp (vegan option)

Prelude Course

Velouté of Garden Pea & Mint
Topped with crème fraîche and lemon zest oil

Starter

King Prawn & Avocado Tartar
Citrus dressing, black sesame tuile

or

Heritage Beet Carpaccio (V/GF)
Horseradish crème, baby leaves, gold beet curls

Fish Course

Grilled Sea Bass Fillet
Cauliflower purée, pickled grapes, beurre noisette

GF - Gluten Free V - Vegetarian VG - Vegan GFA - Gluten Free Alternative VA - Vegetarian Alternative VGA - Vegan Alternative

Main Course

Rack of Lamb with Rosemary Crust
Pressed potato, glazed shallots, confit garlic, port jus

or

Guinea Fowl Breast
Stuffed with tarragon mousse, wild mushroom farro, baby carrots, truffle cream

or

Celeriac & Leek Galette (V)
Shallot and red wine reduction, toasted hazelnuts

Royal Cheese Course

Selection of French and British cheeses
Served with quince paste, charcoal crackers, grapes and walnut bread

Dessert

Eton Mess Reimagined
Strawberry mousse dome, meringue shard, berry gel, white chocolate soil

or

Dark Chocolate Torte
Espresso ganache, almond crunch, gold leaf

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