Dine like a Rockstar

THE HIDDLESTON AFFAIR

A private dining experience inspired by the charm, wit, and worldliness of Tom Hiddleston.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

The Midnight Gentleman
Gin, Earl Grey syrup, lemon, egg white, edible gold dust

Served with:

Smoked salmon & crème fraîche blinis

Truffle mushroom & thyme tartlets

Spiced roasted almonds

Amuse-Bouche – Silk & Mischief

Velvety Jerusalem Artichoke Velouté (VG/GFA)
With crispy shallots, hazelnut oil and black garlic crumble

Starter – The British Stage

Beef Carpaccio with Horseradish Crème
Pickled mushrooms, parmesan shards, rocket

or

Heritage Beetroot & Whipped Goat Cheese (V)
Candied walnuts, toasted rye crumb, micro sorrel

Main – Across Continents

Slow-Roasted Duck Breast
With confit leg croquette, plum jus, celeriac purée and charred tenderstem

or

Fillet of Black Cod Miso
On sesame wilted greens, yuzu glaze and sticky rice crisp

or

Wild Mushroom & Chestnut Wellington (VG)
Red wine reduction, truffle mash, roasted root vegetables

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

The Interlude – British Intelligence

A curated selection of British cheeses
Lincolnshire Poacher, Tunworth, Blue Monday
Served with fig compote, oat biscuits and port jelly

Dessert – Dark Elegance

Dark Chocolate & Cherry Fondant
With salted caramel core, cherry brandy glaze and gold leaf

or

Earl Grey Panna Cotta
With poached pear, shortbread crumble and lavender tuile

Final Scene – A Proper Goodbye

Tea or Espresso
Served with:

Mini lemon madeleines

Whisky truffles

Chocolate-dipped orange peel

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