Dine like a Rockstar

THE JAGGER AFFAIR

A rock and roll private dining experience inspired by Mick Jagger's legendary appetite for style, indulgence, and the unexpected.

Prices from £180pp

depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

Satisfaction Old Fashioned
Smoked bourbon, spiced orange syrup, cherry bark bitters

Served with:

Mini Beef & Stilton Yorkshire Puds

Devilled Quail Eggs with Truffle Salt

Crispy Parsnip Strings with Chilli Honey (V)

Amuse-Bouche - Gimme Trubble

Truffled Celeriac Velouté
Served in a shot glass with white truffle oil and thyme foam

Starter - Start Me Up

Whisky-Cured Salmon Gravlax
Beetroot and gin pickled shallots, dill crème fraîche, rye crisp

or

Miso-Glazed Roasted Aubergine (V)
With crispy capers, tahini drizzle, and smoked almonds

Main Course - Paint It Black

Fillet of British Beef with Bone Marrow Jus
Chargrilled wild mushrooms, pommes Anna, grilled tenderstem

or

Charred Monkfish Tail
With lemon beurre blanc, heritage carrot purée and sea vegetables

or

Wild Mushroom Wellington (VG)
With garlic kale, confit shallots and vintage port reduction

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

The Cheese Solo –
You Can't Always Get What You Want...

But tonight, you can
Aged Red Leicester, Truffle Brie and Blue Stilton,
served with date chutney, port syrup and charcoal crackers

Dessert - Angie's Sticky Toffee

Classic sticky toffee pudding
With miso caramel, vanilla bean ice cream, and golden toffee shard

or

Dark Chocolate & Espresso Tart
Hazelnut praline base, smoked sea salt and whisky cream

Final Bow –
"Midnight Rambler" Coffee & Treats

French Press or Espresso
Served with:

Mini shortbreads

Brandy truffle rock 'n' roll bites

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