Dine like a Rockstar

THE MCCARTNEY MENU

A meat-free feast inspired by Sir Paul – soulful, sustainable, and full of love.

Prices from £180pp
depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink – Let It Be

Elderflower Spritz
with apple blossom garnish

Served with:

Mini Yorkshire puddings with caramelised onion and mushroom gravy (V)

Crispy cauliflower wings with lemon aioli (V/GF)

Starter – Blackbird

Forest Mushroom & Chestnut Pâté
Toasted sourdough, pickled shallots, micro thyme

or

Caprese with a Twist (GF)
Heirloom tomatoes, basil gel, whipped vegan mozzarella, aged balsamic pearls

Main Course – The Long and Winding Roast

Herb-Stuffed Aubergine Roulade
With lentil, nut and barley filling, roast garlic mash, red wine and thyme jus

or

Beet Wellington
Golden beetroot, spinach and walnut duxelles, served with celeriac purée and grilled asparagus

or

Macca's Pie
Root vegetable, lentil and ale pie with crisp pastry lid, minted peas, and truffle mash

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

Cheese Interlude - Yesterday

A nostalgic trio of British cheeses (vegetarian rennet) (VGA)
Wensleydale with cranberries, Somerset brie, Mature Red Leicester
Served with fig chutney and rosemary oatcakes

Dessert - Here Comes the Sun

Lemon Posset with Shortbread Star
Citrus sorbet, confit lemon peel

or

Sticky Toffee Pudding (VGA)
Date sponge, toffee sauce, clotted cream ice cream

Encore - Hey Brew

Organic English breakfast tea or espresso
Served with mini bakewell bites, vegan rocky road & chocolate-covered strawberries

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