Bowls

Gourmet Bingham signature eats served in elegant dishes with forks. A minimum of 4 main course dishes (2 cold and 2 hot) and 2 pudding dishes per person at £44

{Cold}

Chilled Pumpkin and Ginger Soup

Dressed Crab, marinated fennel, heirloom tomato gazpacho
Line Caught Mackerel Tartare, beetroot, capers, horseradish
Organic Smoked Salmon, potato and herb salad, lemon mayonnaise
Cured Denhay Ham, chargrilled asparagus, smoked bacon oil
Smoked Duck, celeriac remoulade, dressed green beans
Goats Cheese Salad, spiced pear, radish and hazelnut (v)
Buffalo Mozzarella with confit tomatoes, basil pesto (v)

{Warm}

Jerusalem Artichoke Velouté, wild mushroom, truffle oil
Smoked Haddock Risotto, poached quail egg, pommerey mustard velouté
Roast Lamb Cutlet, tomato cous cous, balsamic and thyme dressing
Confit Pork Belly, sauerkraut, caramelised apple
Cornish Cod, brandade, braised leeks, pea shoots
Sea Bream, a la Grecque Vegetables, avocado puree
Braised Blade of Beef, truffle mash, watercress wild mushrooms

{Dessert}
Vanilla Rice Pudding, spiced fig compote
Tiramisu
Lemon Thyme Panna Cotta, saffron poached pear
Eton Mess

Prices are subject to change



FBM 10.12