

# COOXBOOK

## SITDOWN MENU

### Starters

Cornish crab bisque with sourdough

Mozarella di buffala, prosciutto, fig and thyme honey

Butternut squash and sage risotto

Roasted beetroot and grapefruit with tarragon and pinenuts

Ham hock and prune terrine with caper berries and plum chutney

### Mains

Kale and red lentil lasagna (vegan)

Wild mushroom, stilton and thyme quiche with citrus and fennel salad (v)

Roasted hake with mussels and cider broth, baby potatoes

Braised chicken thighs with farro and cavolo nero

Pork belly confit with cannelloni bean and chorizo casserole

Lamb and red wine ragu with polenta, kale and salsa rossa

### Desserts

Chocolate and hazelnut cake with mascarpone

Pear and blackberry tarte tatin with creme fraiche

Dark chocolate mousse with poached plums (vegan)

Selection of British cheeses with grapes, chilli peach chutney and oatcake