

Finance Offsite Dinner

Friday 15th June 2024

(PB) = plant based

You will be invited to register details or any special dietary requirements and allergies during the online registration process and our team will ensure that there is a suitable alternative.

Please feel free to contact us in advance or introduce yourself to Sarah from the Event Team on arrival if you would like to discuss further: sarah.threalfall@brightspaceevents.co.uk

Starters

Ham Hock and Prosciutto Ballotine
Fig and rum puree, pickled figs, jersey royale crisp

Gin Cured Salmon Mosaic Terrine
Dill emulsion, trout, Pennyhill Park sourdough

Isle of Wight Heritage Tomato Salad
Macerated tomato, tomato chutney, pickled courgette, basil cress (PB)

Main Courses

British Free Range Chicken Breaskt
Thigh and potato croquette, pea puree, variegated kale, Roscoff onion, chicken jus

Pan Seared Sea Bass
Garden herb risotto, Lobster bisque foam and sea herbs

Heritage Carrot and Pulse Wellington
Variegated kale, carrot puree, vegan peppercorn sauce (PB)

Desserts

Sour Cherry and Chocolate
Madagscan chocolate mouuse, sour cherry compote, marscarpone cream, cocoa nib ice cream

Strawberry and Pistachio Tart
Pistachio sweet pastry, vanilla pastry cream, strawberries, crystallised pistachios and strawberry sorbet

Lemon Crème
Toasted almond pastry, raspberry compote, meringue with lemon sorbet