

Sample Menu 1

£55.00 per head

Canapés

Selection of 3 Canapés

Starter

Filo wrapped goats cheese, plum tomato,
basil oil, aged balsamic

Main

Slow roast belly of pork, truffle potato puree,
sautéed baby carrots, cider sauce

Dessert

Mint chocolate mille-feuille

Fine Dining by

The Tradesman's Arms

www.thetrademansarms.com/privatedining

Sample Menu 2

£65.00 per head

Canapés

Spiced Avocado foam & sweet potato
Goats cheese arrancini
Smoked Salmon blini
Wild mushroom vol-au-vent

Soup

Creme du Barry with Truffle foam

Starter

Scallops, burnt aubergine puree, belly pork, fermented grains

Main

Ballotine of chicken leg stuffed with homemade farce
& lyonnaise potatoes

Dessert

Chocolate Crème Brûlée, mango sorbet

Cheese

Selection of cheese, homemade chutneys, biscuits & breads

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Sample Menu 3

£100.00 per head
(Not including Champagne & Wines)

Canapés & Champagne

Wild mushroom & roast garlic tumbleweed
Mini red onion marmalade Tart with blue cheese & pear
Smoked Salmon, dill, orange & pink peppercorn cup
Goats cheese, beetroot & tarragon vol-au-vent

Soup

Coconut & Kabocha squash with thai red curry
2018 - *Sancerre Blanc, Domaine Bailly - Loire, France*

Starter

Lobster croquettes, charred lime mayo, nori gomasio
2018-20 *Patriarche Chardonnay - Beaune, France*

Main

Roast Gressingham Duck breast with confit leg sarladaise,
cime di rapa and pan jus
2017 - *Chateau Grande Moulin Macquin - St Emillion, France*

Cheese

Selection of cheese, homemade chutneys, biscuits & breads
2018 - *Chateau Lamothe Castéra - Bordeaux, France*

Dessert

Frangelico ganache cake, hazelnut ice cream & nougat coral
2018-20 *Muscat de Beaumes de Venise - France*

Petit Fours & Coffee

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Sample Menu Vegetarian

£65.00 per head

Canapés

Spiced avocado foam & sweet potato
Mini red onion marmalade Tart with blue cheese & pear
Goats cheese, beetroot & tarragon vol-au-vent

Soup

Coconut & Kabocha squash with thai red curry

Starter

Barrata salad, air dried heritage baby tomato, fresh pesto

Main

Roasted red pepper polenta with red pepper purée, green
beans and soy foam

Dessert

Frangelico ganache cake, hazelnut ice cream & nougat coral

Cheese

Selection of cheese, homemade chutneys, biscuits & breads

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