

porgie + MR JONES

Shared Banquet Dinner Menu

Entrée

Herb crusted lamb rack with minted pea puree and jus

Seared scallop with crispy pancetta and gremolata sauce

Caprese stuffed Portobello mushroom with garlic butter

Main

Grass fed Eye fillet with bearnaise sauce and rustic chips

Crispy Skin Atlantic Salmon with asparagus, potato gratin and crème fraiche

Slow cooked Lamb brûlée with tri coloured cauliflower, masala labna and thyme roasted grape jus

Linguine with cherry tomato, dill, salted ricotta, zucchini, chilli and garlic

Desserts

Apple, blueberry & almond crumble with vanilla ice-cream

Chocolate plate with pistachio brownie, chocolate mousse and chocolate dust

Assorted cheese board with fruit, crispy crackers and quince paste