

# Upcoming Events:

## July

### Showcasing the July Tasting Menu

#### Wednesday 3<sup>rd</sup> of July

The first Wednesday of every month will be our Tasting Menu showcase. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

##### **Aperol Cured Salmon**

*Fennel, Orange, Crème Fraiche*

##### **Ham Hock Arancini**

*Pea Velouté Truffle Oil*

##### **Tolleshunt Major Mushrooms**

*Gnocchi, Gorgonzola*

##### **Blackened Cod**

*Sweetcorn Risotto, Pepper, Spring Onions*

##### **Lamb**

*Smoked Aubergine, Grilled Gem, Game Chips*

##### **Custard Tart**

*Rhubarb Sorbet*

### Saturday 13<sup>th</sup> July 12-3

#### Bottomless Brunch

**£45 Per Person**

**2 hour limit**

## **Prosecco and Cocktails**

*Aperol Spritz, Pink Gin Fizz, Passionfruit Martini, Mojito, Margarita – Alcohol Free Substitutes*

### **Tapas**

Padron Peppers

Spanish Omelette

Prawns in Garlic Butter

Aperol Cured Salmon

Chicken and Chorizo Skewers

Caponata

Ham Croquettes

Calamari

Cheese Board

Limoncello Sorbet to Finish

## **Taste of the Sea Wine Evening**

**Wednesday 24<sup>th</sup> of July**

**We will be hosting an evening to celebrate the food and wine of South America. Once again hosted by John Linton from Grape Passions, Witham. We will pair 5 courses from 5 wines from the Region. John will be on hand to talk to you about the wines and to explain why we have paired each wine with each course. There will also be a competition to win your favourite bottle of wine from the evening. £55 Per Person**

Menu to be confirmed

## **August**

**Showcasing the August Tasting Menu**

## Wednesday 7th of August

The first Wednesday of every month will be our Tasting Menu showcase. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

### Beef Carpaccio

*Green Beans, Pickled Cherry Tomatoes, Hazelnuts*

### Grilled Watermelon

*Feta, Tabbouleh*

### Braxted Courgette Risotto

*Ricotta Stuffed Flower*

### Sea Bream

*Almond, Garlic, Heritage Tomato, Mussels*

### Sausage, Nduja Ragu

*Fennel, Pappardelle*

### Apple Galette

*Vanilla Ice Cream Almonds*

## Saturday 17<sup>th</sup> August 12-3

### Bottomless Brunch

**£45 Per Person**

**2 hour limit**

## Prosecco and Cocktails

*Aperol Spritz, Pink Gin Fizz, Passionfruit Martini, Mojito, Margarita – Alcohol Free Substitutes*

½ Dressed Lobster

Dressed Crab

Minute Steak

Gnocchi, Wild Mushroom, Gorgonzola

Chicken Schnitzel

all served with

Chips, Tomato Panzanella, Braxted Greens, Green Salad, Tabbouleh, New Potatoes, Caponata

Limoncello Sorbet to Finish

**Saturday 31st August 12-3**

**Bottomless Brunch**

**£45 Per Person**

**2 hour limit**

**Prosecco and Cocktails**

*Aperol Spritz, Pink Gin Fizz, Passionfruit Martini, Mojito, Margarita – Alcohol Free Substitutes*

**Tapas**

Padron Peppers

Spanish Omelette

Prawns in Garlic Butter

Aperol Cured Salmon

Chicken and Chorizo Skewers

Caponata

Ham Croquettes

Calamari

Cheese Board

Limoncello Sorbet to Finish

