

HOME TABLE

Private Dining
3 course Menu





Starters

Cured meats board, pecorino, pickled vegetables, flatbread
Braised short rib, honey, soy & ginger glaze, pickled summer greens
Chicken liver pâté, red onion chutney, toasted sourdough
Smoked haddock fishcake, aioli
Buffalo mozzarella, slow roasted tomatoes, balsamic, pangrattata, olive oil
Roasted carrot dip, herb croutons, gremolata, dukkah
Charred hispi cabbage, romesco sauce, pangrattata, Manchego
Scallops, cauliflower puree, nudja (+ £2)
Asparagus, duck egg, aioli, toast

Grazing board £15pp

** this is a stationary grazing table*

Cured meats, local cheeses, carrot dip, hummus, radishes, heritage carrots, olives, grapes, spiced nuts & crackers

Mains

Filet of beef, dauphinoise potato, green beans wrapped in prosciutto, jus (+ £2)
Roasted pork belly, Asian greens, sticky sushi rice, soy & sesame dressing
Lamb cutlets, wet polenta, cavolo nero, salsa verde (+ £2)
Lamb rump, samphire, Jersey Royals, rosemary butter (+ £2)
Confit duck, white bean & bacon cassoulet, fennel mayonnaise
Pan fried chicken breast, rosti, spinach, confit tomatoes, thyme & pink peppercorn butter
Rainbow trout, crispy gnocchi, roasted green beans, pesto mayonnaise
Herb crusted hake, butter bean, spelt & clam broth, saffron aioli
Salmon, crushed potatoes, grilled leeks, caper & brown shrimp butter
Roast cod, gnocchi, watercress, basil oil
Hasselback butternut squash, hazelnut pesto, goats curd
Spiced grilled aubergine, tahini yogurt, pomegranate, rice, fennel, dukkah
Charred fennel, rosti, spinach, confit tomatoes, thyme & pink peppercorn butter
Red onion tart, Gruyere, braised puy lentils, fennel

Pudding

Lemon posset, berry compote, homemade shortbread
Dark chocolate pot, salted caramel, peanut brittle
Stem ginger & lemon cheesecake, tuille biscuit
Chocolate & peanut butter tart, ricotta ice cream, honeycomb
Roasted pear, mascarpone, hazelnut crumble, toffee sauce
Sticky toffee, toffee sauce, vanilla ice cream
Warm dark & white chocolate brownie, clotted cream
Lemon tart, Crème fraiche
Elderflower panna cotta, honey shortbread
Gooseberry fool

£45 for 3 courses, £38 for 2 courses

*You can choose 2 options for each course, if you select a third option there is a charge of £3.00 per person

**We can cater for any dietary requirements

Please note these prices do not include staff costs

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