

Graduation Menu 2022

Amuse Bouche

Beetroot, feta and mint bruschetta (V)

Appetizers

Slow cooked pork belly, with onion & apple veloute (GF)

Gin & beetroot gravalax of salmon on crusty bread & chive oil

Carmelised shallot & chive tart with micro herb salad & herb oil (V)

Slow roasted tomato hummus, with basil flat bread (VEGAN)

Entrées

Beef shin ragu with truffle creamed potato, spinach celeriac puree, baby carrots and jus

Pan seared cod with pont neuf potatoes, pea puree & tomato ragu (GF)

Garlic & thyme roasted cauliflower steak with nut butter, green beans, micro herb salad and herb dressing (GF, VEGAN)

Roast supreme of chicken, fondant potato, buttered kale & wild mushroom sauce (GF)

Desserts

Vanilla pannacotta with a berry compote (GF)

Chocolate fondant with toasted marshmallow & pistachio crumb

Rhubarb frangipane tart with vanilla bean crème fraiche

Vegan chocolate brownie with vanilla ice cream & fresh berries (GF)

£45 per person

BYOB

Booking enquiries: 01334 479901 or enquiries@cottkitch.uk