



# WILD FORK

## PRIVATE CHEF

### Starters

Roasted jersey royals, glazed rhubarb, Bath Blue, hazelnuts (v)  
Wild mushroom & salsify speltotto (v)  
Bath chaps ballotine, celeriac & apple remoulade  
Salmon rillettes, pickled cucumber, poppy toasts, dill emulsion  
Fetuccine, brown shrimp sauce, sorrel, preserved lemon

### Mains

Freekeh pilaf with lentils & broad beans (v)  
Gochujan roasted cauliflower, pistachio, red onion, coriander (ve)  
Cod fillet, Jerusalem artichokes, kale, chicken jus  
Fillet & shin of beef, fondant potato, heritage carrots, tender stem  
Lamb loin & confit neck, goat curd, peas & sugar snaps, white onion purée

### Desserts

Lemon & prosecco syllabub, elderflower tuille  
Tarragon panna cotta, shortbread  
Pavlova with blood orange & passionfruit (v)  
Sticky toffee pudding, bourbon & salted caramel sauce (v)  
Mango parfait, coconut snow (ve)

### *Pricing*

£60 + VAT pp  
(based on 12 guests)

3 canapés - £8 + VAT pp // welcome drink & wines - £12 + VAT pp  
cocktail masterclass - £30 + VAT pp