



sample

TO START

ANTIPASTI

Selection of rare-breed outdoor-reared cured meats from Cornwall, bean and rosemary puree, organic focaccia, roast seasonal dipping vegetables ^{DF}

MAIN COURSE PLATTERS TO SHARE

Confit Duck Leg with Fragrant Green Bean and Red Pepper Salad, Gremolata ^{GF}

Cooked Lamb Shoulder with Wine, Herbs and Borlotti Beans, Salsa Verde ^{DF GF}

VEGETARIAN OPTION

Artichoke, Goats Cheese & Filo Honey Parcel with Sunflower Pesto, Seasonal Salad Leaves ^{GF}

All Served With

Garlic Roast Baby Potatoes ^{GF}

PUDDING

Almond Genoise with Raspberries and Cream ^{GF}

Optional cheese course

White Lake Bruton Brie, Quince Jam with Flatbread Caraway Cracker
*£5 supplement

Evening private hire: Minimum 40 – maximum 60 people

Event dining: A set sharing menu £35pp

Email: events@lostkitchen.co.uk