

# CLARETTE

## Party Menu

~ Pre-ordered for tables of 8 and over ~

**3 courses £65 per person**

Fresh baguette with Normandie butter

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### Starters (choose from)

Tamarillo Burrata, poached tamarillo, burrata, fennel pollen, granola

Monkfish cheek, pea, morel

Wood pigeon, chestnut mushroom, sweetcorn, lardo

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### Mains (choose from)

Wild sea bass, smoked cods roe, preserved tomato, wilted lettuce

Beef fillet, BBQ short rib, coal dressed purple sprouting, red wine jus (+£5)

Bone in pork belly, crispy langoustine, rhubarb, sorrel, bisque

Aged carrot, whipped tofu, pine nuts & nettle pistou, jersey royal croquette (vg)

### ~ Sides ~

Roast baby potatoes, onion, cornichon, Reblochon cheese sauce

Green beans, Dijon mustard, red wine vinaigrette

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### Desserts

Apricot tarte, passionfruit custard, apricot, brandy (vg)

Clafoutis, rhubarb, vanilla, clotted cream ice cream

Cheese Selection

~ ~ ~

### Tea or Coffee

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**Why not add fresh oysters for your guests on arrival?**

3 oysters £12   6 oysters £24   12 oysters £48

# CLARETTE

## Sharer Menu

~ Minimum group size 8 ~

£75 per person

Fresh baguette with Normandie butter

~ ~ ~

## Starters

Tamarillo Burrata, poached tamarillo, burrata, fennel pollen, granola

Scallop tartare, blood orange, pink peppercorn, crème fraiche

Wood pigeon, chestnut mushroom, sweetcorn, lardo

~ ~ ~

## Mains

Wild sea bass, smoked cods roe, preserved tomato, wilted lettuce

1kg Cote de bœuf, bone marrow jus

Aged carrot, whipped tofu, pine nuts & nettle pistou, jersey royal croquette (vg)

Roast baby potatoes, onion, cornichon, Reblochon cheese sauce

Green beans, Dijon mustard, red wine vinaigrette

~ ~ ~

## Desserts

Apple tarte tatin, cinnamon cream patisserie, vanilla ice cream (vg)

Cheese Selection

~ ~ ~

## Tea or Coffee

~ ~ ~

**Why not add fresh oysters for your guests on arrival?**

3 oysters £12   6 oysters £24   12 oysters £48