

Depot

Set Menu

Autumn/Winter 2022

Three Courses

£32 per head

Starters

Chargrilled tenderstem broccoli
with crispy tofu and sauce vierge (VE)

Smoked salmon and cream cheese roulade,
blinis and watercress

Ham hock terrine, celeriac remoulade, chilli chutney

Mains

Roast corn fed chicken breast with
roast potatoes, seasonal vegetables and gravy

Salmon en crouete with a soft herb crush,
hollandaise sauce, roast potatoes and seasonal vegetables

Carrot rosti, pea purée,
charred spring onions and shaved fennel (VE)

Sweets

Apple crumble, vanilla ice cream (V)

Dark chocolate tart, orange sorbet (V)

(vegan option available on request)

Cheese, crackers, celery, grapes (V)

Minimum order for 20 people

Menus are examples; dishes and prices may vary when you are booking your event

V = Vegetarian VE = Vegan GF = Gluten Free