

19 HYDE 01
HOUSE

MENU LOOKBOOK
2023

CANAPÉS





CANAPÉ MENU

Choose four from:

Chicken liver parfait, cherry

Lamb bon bon, pea and mint (df)

Chargrilled steak, herb emulsion, shoestring fries (df)

Pulled pork tacos, BBQ sauce, kimchi slaw (df)

Ox cheek wellington, date and tamarind (+£2.50 pp)

Seared tuna, nori, sesame, Japanese pickles, wasabi mayo (gf, df)

Crab salad, mango chilli (df)

Honey soy glazed salmon, toasted sesame, avocado (gf, df)

Barbequed king prawns, roasted garlic, lemon (gf, df)

Salt baked celeriac, truffle, apple (v)

Wild mushroom truffle arancini (v)

Pea and asparagus tartlet (v)

Brie, honey, Jerusalem artichoke (v, gf)

Artichoke, saffron aioli (vg, df)

Crispy enoki tempura, tonkatsu sauce (vg, df)

Roasted aubergine, chermoula, pickled onions (vg, gf, df)

Bang Bang cauliflower (vg, df)

Additional canapés: £2.50 per canapé per person

CANAPÉS (VEGETARIAN)



Roasted aubergine, chermoula, pickled onions (vg, gf, df)



Artichoke, saffron aioli (vg,df)

CANAPÉS (VEGETARIAN)



Salt baked celeriac, truffle, apple (v)



Wild mushroom truffle arancini (v)

CANAPÉS (VEGETARIAN)



Crispy enoki tempura, tonkatsu sauce (vg, df)



Pea and asparagus tartlet (v)



Brie, honey, Jerusalem artichoke (v, gf)



Bang Bang cauliflower (vg, df)

CANAPÉS (FISH)



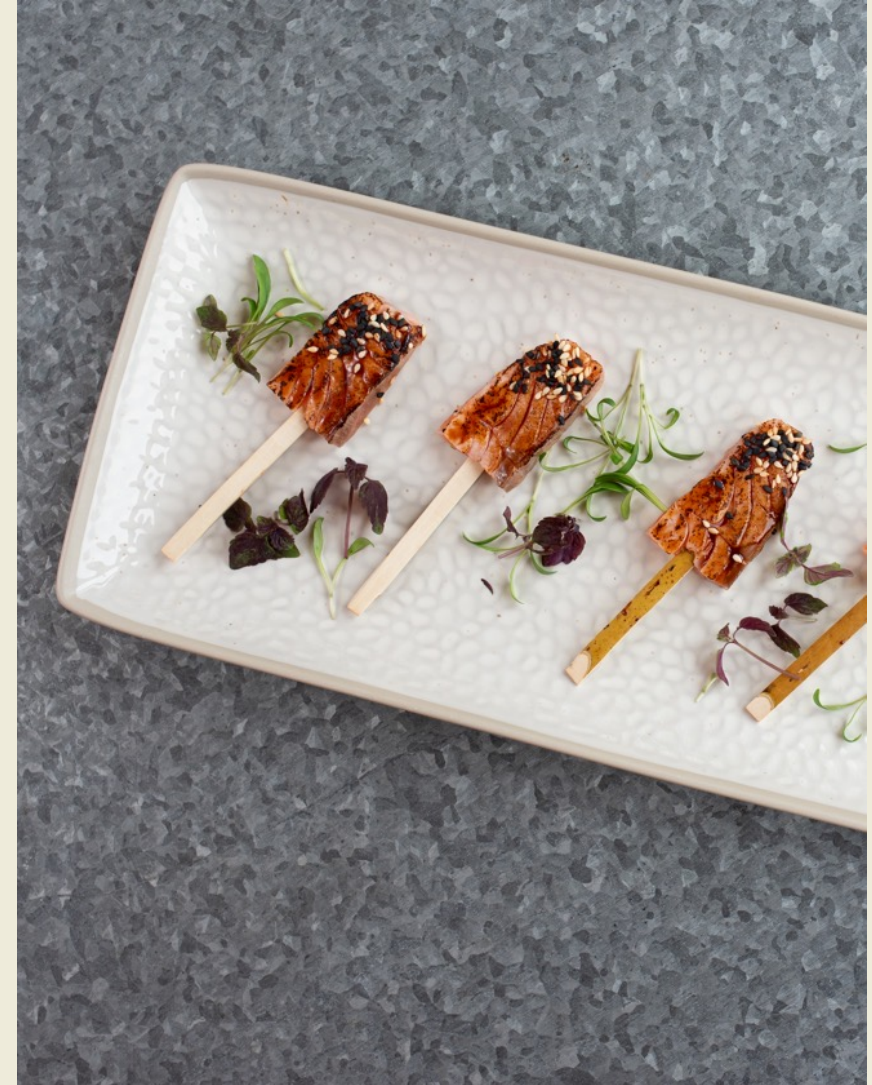
Seared tuna, nori, sesame, Japanese pickles, wasabi mayo (gf, df)



Barbequed king prawns, roasted garlic, lemon (gf,df)



Crab salad, mango chilli (df)



Honey soy glazed salmon, toasted sesame, avocado (gf, df)

CANAPÉS (MEAT)



Lamb bon bon, pea and mint (df)



Ox cheek wellington, date and tamarind (+£2.50 pp)



Chargrilled steak, herb emulsion,
shoestring fries (df)



Pulled pork tacos, BBQ sauce, kimchi slaw (df)



Chicken liver parfait, cherry

STARTERS





STARTER MENU

Caramelised goats cheese, figs, honey, watercress (v, gf)

Burrata, asparagus, peas, broad beans, raisins, pine nuts, pumpkin seed dukkah, herb oil (v, gf)

Isle of Wight tomatoes, compressed watermelon, marinated olives, basil oil (vg, gf, df)

Crispy tofu, quinoa, edamame, radish, mung beans (vg, gf, df)

Duck liver parfait, cherry, candied sun flower seeds, brioche

Pork terrine, toffee apple glaze, date purée, pickles, puffed barley granola

Cobble lane cured Coppa, figs, sherry vinaigrette, rocket, parmesan (gf)

Confit salmon, fennel, buttermilk, dill, caviar (gf)

Tuna Tartare, avocado purée, crispy seaweed, rice cracker, borage flowers, wasabi dressing (gf, df) (+£2.00pp)

STARTER(VEGETARIAN)



Caramelised goats cheese, figs, honey, watercress (v, gf)



Burrata, asparagus, peas, broad beans, raisins, pine nuts (v)

STARTER(FISH)



Confit salmon, fennel, buttermilk, dill, caviar (gf)



Tuna Tartare, avocado puree, crispy seaweed, rice cracker, borage flowers, wasabi dressing (gf, df) (+£2.00pp)

STARTER(MEAT)



Duck liver parfait, cherry, candied sunflower seeds, brioche



Cobble lane cured Coppa, figs, sherry vinaigrette, rocket, parmesan (gf)



Pork terrine, toffee apple glaze, date purée, pickles, puffed barley granola

MAIN COURSES





MAIN COURSE MENU

Chicken, malted parsnip purée, duck fat potato terrine, grilled leeks, jus gras (gf)

Glazed beef cheek, risotto milanese (gf)

Lamb rump, parmesan gnocchi, pea purée, charred broccoli, peas and beans (+£5.00pp)

Beef fillet, confit cipollini, creamed potato, truffle, wild mushrooms (gf) (+£7.00pp)

Salt crust pork belly, stuffed tenderloin, baby carrots, herb crushed potatoes, cider reduction (gf)

Pan fried cod, cauliflower purée, roasted new potatoes, chargrilled asparagus, salsa verde (gf)

Sweet potato, shallot and mixed bean wellington, chargrilled vegetables, roasted vine tomatoes (v)

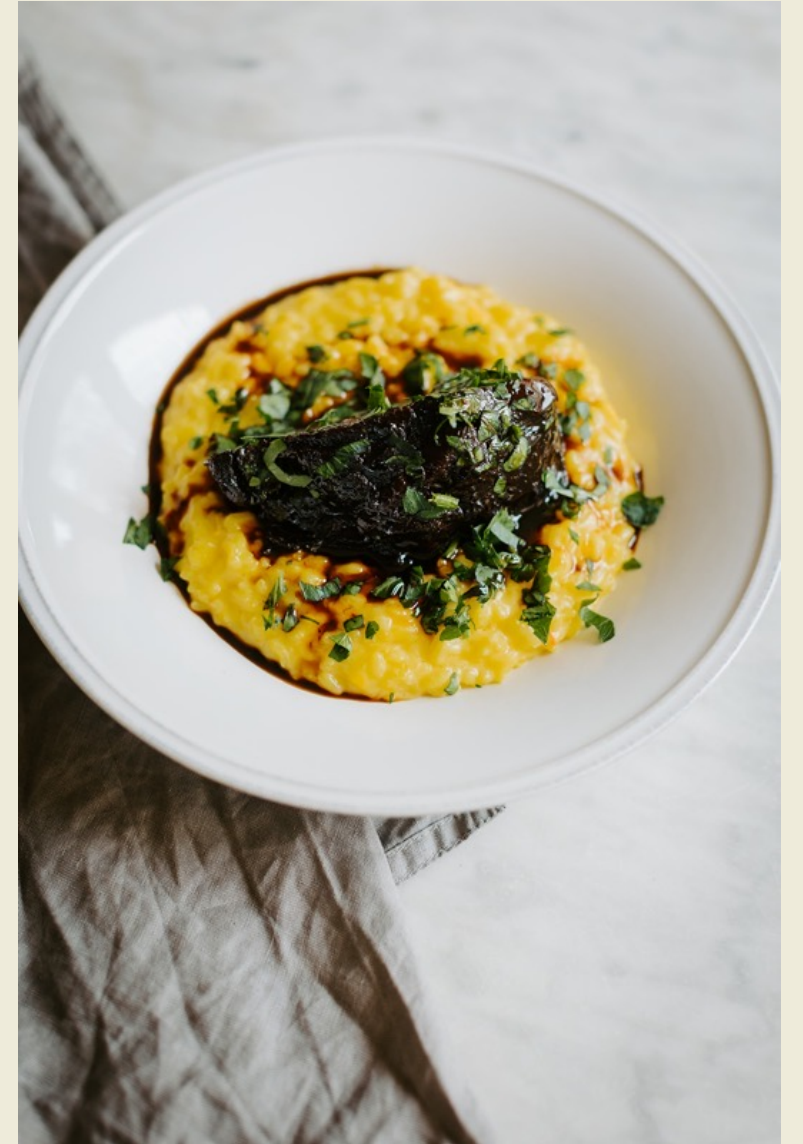
Chermoula aubergine, roasted squash, chickpea, coconut yoghurt (vg, df, gf)

Spinach and ricotta tortellini, courgette fritters (v)

MAIN COURSE (MEAT)



Salt crust pork belly, stuffed tenderloin, baby carrots, herb crushed potatoes, cider reduction (gf)



Glazed beef cheek, risotto milanaise (gf)

MAIN COURSE (MEAT)



Beef fillet, confit cipollini, creamed potato, truffle, wild mushrooms (gf)



Lamb rump, parmesan gnocchi, pea purée, charred broccoli, peas and beans

MAIN COURSE(CHICKEN&FISH)



Chicken, malted parsnip purée, duck fat potato terrine, grilled leeks, jus gras (gf)



Pan fried cod, cauliflower purée, roasted new potatoes, chargrilled asparagus, salsa verde (gf)

FEASTING MENU

The joy of sharing! Bring everyone together over a relaxed and informal family-style dining experience.

We advise you select one main and two sides to compliment your chosen main and you can leave the rest to us.



FEASTING MAIN COURSES



FEASTING MAIN COURSE (VEGETARIAN)

Aubergine parmigiana, stuffed peppers and tomatoes

Accompanied by bowls of courgette fritters, rosemary roasted new potatoes, tender stem broccoli (v)



FEASTING MAIN COURSE (LAMB)

Chargrilled shoulder of lamb, pickled apricots and shredded veg

Accompanied by bowls of spiced potatoes, cumin and honey roasted carrots and a variety of sauces including rose harissa labneh, toum and zhug

Moroccan vegetable stew, pilaf rice (vg)



FEASTING MAIN COURSE (PORK)

Roast loin of pork, roast vine tomatoes, mixed bean cassoulet

Accompanied by bowls of charred hispi cabbage, blistered fine beans with red chilli, apple chutney and jugs of jus

Roast butternut squash, cranberries, sage and toasted seeds (vg)



FEASTING MAIN COURSE (BEEF)

Sirloin of beef, duck fat potatoes, Yorkshire puddings, roasted root vegetables, mixed green vegetables, horseradish sauce and jus (+£5.00pp)

Root vegetable cottage pie (vg)





DESSERT MENU

PLATED DESSERTS

Triple chocolate brownie, brownie ice cream, chocolate sauce, honeycomb, marshmallows (v)

White chocolate and passion fruit tart, raspberry sorbet (v)

Pavlova, vanilla clotted cream, warm cherries, white chocolate (v, gf)

Vanilla and cardamom panna cotta, strawberry gel, honeycomb, basil oil (v, gf)

Apple crumble tart, speculoos, vanilla ice cream (v)

FEASTING DESSERTS

Banana biscoff cheesecake, chocolate tuiles, toffee popcorn, banana chips (v)

Pavlova, vanilla clotted cream, cherries and berries, white chocolate seasonal fruit (v, gf)

Sticky toffee pudding, butterscotch sauce, served with vanilla custard (v)

Apple crumble tart, speculoos, crème fraiche

PLATED DESSERTS



Vanilla and cardamom panna cotta,
strawberry gel, honeycomb, basil oil
(v, gf)



Apple crumble tart, speculoos, vanilla ice
cream (v)



White chocolate and passion fruit tart,
raspberry sorbet (v)



Triple chocolate brownie, brownie
ice cream, chocolate sauce,
honeycomb, marshmallows (v)

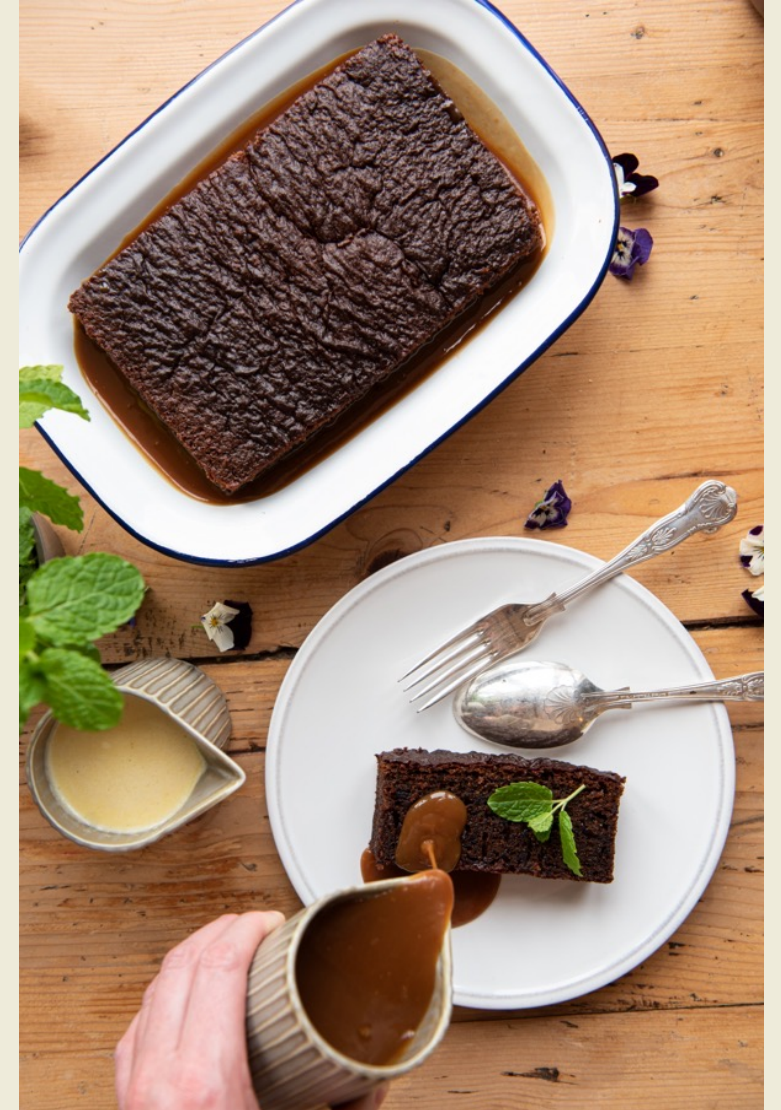
FEASTING DESSERTS



Banana biscoff cheesecake, chocolate tuiles, toffee popcorn, banana chips (v)



Pavlova, vanilla clotted cream, cherries and berries, white chocolate seasonal fruit (v, gf)



Sticky toffee pudding, butterscotch sauce, served with vanilla custard (v)

PUDDING PARLOUR

A delicious selection of tempting treats displayed as perfect portions for your guests to help themselves





PUDDING PARLOUR MENU

Triple chocolate brownie

Cherry eton mess (gf)

Strawberry cheesecake milkshake

Torched marshmallows (gf, df)

Duo of chocolate cookies

White chocolate & passionfruit tarts

Banoffee cheesecake

Chocolate mousse (vg, gf)

Lemongrass & lychee jelly (vg, gf)

Pudding Parlour upgrade: £4.00 per person

Applicable to all guests

TABLE STYLING NOTES

Our feasting menu is served on multiple platters of varying shapes and sizes, positioned on wooden block risers in the center of your table.

Please bear this in mind when deciding on your table styling and floral, to ensure there is plenty of space for your guests to easily access and delve into your feasting dishes.

For more guidance on this please speak to our planning team.



If you would like to discuss your menu options please contact a member of our team

planning@hyde-house.uk

