



MENU

Buffet by Soup Catering

Slow roast aubergine roasted in red pepper (paprika) – toasted almond sauce, pickled fennel, parsley, dehydrated onion crisps, ground chipotle

Mixed variety tomatoes with raspberry vinegar, raspberries, basil, toasted almonds, summer cabbage, tarragon, spinach, fennel, dill, preserved lemon

New potato salad with mayo, rhubarb, chives & lovage (lipstikka)

Courgette hummus with basil-hempseed pesto

Yoghurt, cucumber, dill & walnut dip

Fermented chilli sauce

House made bread

Drinks

Two servings of wine

Dessert

Artesanal ice cream

Coffee & tea