

# crafthouse

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## GRADUATION MENU

Three courses with a glass of fizz – £42.50

### STARTERS

**Crab and Garden Pea Salad**

Preserved lemon, fennel sorbet

**Madeira & Chicken Liver Parfait**

Cherry jelly, toasted brioche

**Salt Backed Heritage Carrot / vg**

Caraway crumb, dill soft cheese and onion crisp

**Wild Mushroom and Oxtail Tart / v**

Poached quail egg, white onion and truffle espuma

### MAINS

**Roasted Cod loin**

Sprouting broccoli, potato duchesse and brown shrimp chowder

**Pan Fried Chicken Breast**

Crispy chicken leg & potato terrine, cheddar glazed cauliflower, toasted garlic sauce

**Dukkah Roasted Hasselback Squash /v /vg**

Barbequed cabbage, roasted cashew sauce

**Mushroom risotto /v**

Pecorino & black truffle

**Additional sides £5**

Barbequed carrots /v | Buttered mash /v | French fries /vg | Tenderstem Broccoli /v | Leafy Salad /v

### DESSERTS

**Salted Caramel Tart**

Rum and raisin jam, corn flake ice cream

**Rhubarb and Custard Crème Brulee**

Raspberry and tonka bean garibaldi

**Peanut and Raspberry Petit Gateau /vg**

Coconut and cardamon sorbet

**Rosemary Crusted Brie**

Warm apple compote and seeded cracker

*V- vegetarian VG- vegan*

*Please inform your waiter of any allergy or dietary requirements when making your order.*

*All prices include VAT*

*12.5% discretionary service charge will be added to your bill*