

WELCOME TO
THE IOFT AT
CROGGY RANGE

DINNER PARTY SERIES
THU | FRI | SAT - DINNER

SPRUNG ! | 129^{PP}
NOVEMBER 13TH – NOVEMBER 29TH

CANAPÉS & BITES

Cream cheese & cucumber potato bread *DIY*

Crayfish & tarragon gougères

Whitebait fritters in sorrel leaf

Charred asparagus soldiers & hollandaise

Spring lamb tartare tostadas with preserved lemon, caper & mint dressing

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Grilled apricot salad, prosciutto & marinated feta

Baked Coronation Chicken pastries, lemon butter sauce

Cured salmon, horseradish & dill

THE MAIN EVENT

Butterflied lamb leg, anchovy & rosemary glaze & charred lemon

Potato, braised lamb neck & confit onion gratin

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Zucchini ribbons, basil, lemon & pickled currants

Beetroot, maple syrup dressing & green apple

Fennel & cabbage salad with honey dressing

ANCHOVY DRESSING | BEETROOT MUSTARD | LAMB JUS

PUDDING

Lemon verbena panna cotta, strawberries & thyme shortbread

MENU IS SAMPLE ONLY AND SUBJECT TO SEASONAL CHANGES