

Sample
Seasonal Menus

HALL & Co.
EVENT DESIGN

Spring

Starters

Pressed confit chicken & ham hock, truffle emulsion, charred asparagus, candied macadamia nuts, chive oil

Gin cured salmon, rye cracker, torched spring onions, pickled cucumber, dill emulsion, lemon

Charred local asparagus, soft boiled quail's eggs, lemon & chive hollandaise, toasted sourdough crumb

Mains

Roast rump lamb, haricot bean puree, charred purple sprouting broccoli, braised shallots, lamb & Madera sauce

Cod, salt cod croquette, buttered samphire, broccoli & spinach puree, lemon & champagne sauce

Tahini roast aubergine, spring vegetable tabbouleh, red onion, caper & vine cherry tomato salsa, sesame, garlic & lemon dressing

Desserts

Vanilla pannacotta, poached rhubarb, ginger shortbread, rhubarb & lemon thyme syrup

Dark chocolate & passion fruit delice, passion fruit curd, chocolate crumble, mascarpone, cocoa tuile

Brown sugar & buttermilk cake, banana curd, brulleed banana, salted dulce de leche, candy peanuts

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Summer

Starters

'Lobster roll' Toasted brioche, native poached lobster, lemon & chive emulsion, pickled celery, lemon gel

Textures of heritage carrot, chive emulsion, toasted pumpkin seeds

Seared beef, confit garlic puree, charred & pickled baby onions, herb salted crispy potato, wild rocket, truffle oil

Mains

Roast herb fed chicken, shallot puree, fondant potato, peas & broad beans, roast chicken and tarragon sauce

Line caught seabass, braised baby fennel, confit new potatoes, brown shrimp & summer vegetable chowder

Spinach, buffalo mozzarella and oregano arancini, spinach puree, yellow courgette ribbons, charred baby courgettes, salsa Verdi, aged parmesan

Desserts

Salted dark chocolate and cherry tart, bourbon cherries, candy pistachio, maple brown sugar cream

Lemon thyme poached peaches, raspberry curd, caramelised shortbread, lemon crème fraiche, toasted almond

Macerated strawberries, vanilla cream cheese, strawberry curd, black pepper biscuit

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Autumn

Starters

Pressed confit pheasant, spiced pear puree, pickled pear, butter braised shallots,
brioche toast

Cromer crab crumpet, kohlrabi slaw, lime puree, pickled cucumber, caviar

Tempura oyster mushroom, coriander & lime hoisin, daikon radish, pickled red onion,
spicy coriander salsa

Mains

Charred rump of beef, Jerusalem artichoke puree, artichoke crisps, confit potato
terraine, cavalo Nero, thyme & port sauce

Poached halibut, lobster & chervil ravioli, brown butter pumpkin puree, chanterelle
mushrooms, spinach, lobster bisque

Local roast pumpkin, garlic & thyme braised puy lentils, white bean puree,
chimichurri, crispy onions

Desserts

Duck egg custard tart, star anise poached plums, gingernut crumble, spiced plum syrup

Brown sugar pannacotta, calvados & pear puree, pear and rosemary compote, brown
butter cookie crumble, milk chocolate tuile

Chocolate marquise, blackberry curd, vanilla cream, chocolate granola, lemon thyme
macerated blackberries

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Winter

Starters

Pressed confit duck leg, poached rhubarb, toasted pain d'epices, pickled rhubarb, crispy kale

Smoked salmon press, tarragon emulsion, blood orange, rye crackers, Candy beetroot, whip goats cheese, roasted hazelnuts, chicory, maple & thyme dressing

Mains

Charred venison loin, truffled celeriac puree, roasted baby beets, maple roasted parsnip fondants, madeira & rosemary sauce
Salt baked celeriac, confit garlic mash, honey roast baby parsnips, brussel tops, crispy chestnuts & sage, red wine sauce
Scottish salmon, cauliflower puree, tempura mussels, charred baby leeks, mussel & white wine sauce

Desserts

Apple tarte Tatin, calvados cream, salted caramel sauce
Milk chocolate & Maldon sea salt tart, honeycomb, vanilla mascarpone, caramelised white chocolate, cocoa nib crumble
Orange posset, passion fruit jelly, lemon thyme meringues, candy orange zest

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