



## Kingsley's 25th Anniversary Awards

### 25th September 2024

#### Starters

Torched smoked salmon, pickled beetroot purée, orange & dill salad, horseradish cream and crostini.

Selection of British charcuterie, pea and mint arancini, pickled fennel and smoked anchovies.

Watermelon with chive goats curd, pickled chilli, capers, candied pistachios and micro herbs. *(This dish can be adjusted and served free from gluten or dairy).*

#### Mains

Braised lamb shoulder, fondant potato, pickled red cabbage purée, BBQ gem lettuce, confit tomato and crispy leeks.

Pan fried salmon, cavolo nero, coconut curry velouté and wilted spinach.

Roasted squash and spring onion arancini, cavolo nero, coconut curry velouté and wilted spinach. *(This dish can be adjusted and served free from dairy).*

#### Desserts

Toffee apple crumble tart, vanilla ice-cream and apple crisps.

Raspberry and white chocolate cheesecake, raspberry gel, pistachios and raspberry with white chocolate sorbet.

Espresso crème caramel, rum marinated raisins and pistachio biscotti. *(This dish can be adjusted and served free from gluten or dairy).*

#### To finish

Coffee and handmade chocolates