



BORLASE 400 CELEBRATION DINNER MENU

CANAPÉS

Potted beef, onion crumb, beef dripping mayonnaise
Smoked salmon cream, charcoal blini, caviar
Wild mushroom tartlet, truffle cream (vg) (gf)

TO BEGIN

Sojo focaccia, oil and balsamic

STARTERS

'Mrs Faulkner's' elderflower wine cured salmon, pickled cucumber, dill buttermilk
Roast heritage beetroot, goats' cheese, apple purée, horseradish cream

MAINS

Roast chicken breast, potato terrine, roast Provençal vegetables, red pepper sauce
Baked aubergine, harissa spiced Provençal vegetable tabbouleh, pickled raisin, tahini yoghurt

DESSERTS

Lemon posset tartlet, raspberry meringue
Chocolate truffle marquise, cherry compote, espresso syrup



BORLASE 400 CELEBRATION VEGAN DINNER MENU

CANAPÉS

Charred sweetcorn, pineapple pickle, crispy corn (vg)

Heritage tomato and olive bruschetta (vg)

Wild mushroom tartlet, truffle cream (vg)

TO BEGIN

Sojo focaccia, oil and balsamic

STARTERS

Roast heritage beetroot, vegan feta cheese, apple purée, horseradish cream (vg)

MAINS

Baked aubergine, harissa spiced Provençal vegetable tabbouleh, pickled raisin, tahini yoghurt (vg)

DESSERTS

Lemon crèmeux, ginger crumble, raspberry gel (vg) (gf)



BORLASE 400 CELEBRATION GLUTEN FREE DINNER MENU

CANAPÉS

Potted beef, beef dripping mayonnaise (gf)

Smoked salmon cream, caviar (gf)

Wild mushroom tartlet, truffle cream (vg) (gf)

TO BEGIN

Gluten free bread roll, oil and balsamic (gf)

STARTERS

'Mrs Faulkner's' elderflower wine cured salmon, pickled cucumber, dill buttermilk (gf)

Roast heritage beetroot, goats' cheese, apple purée, horseradish cream (gf)

MAINS

Roast chicken breast, potato terrine, roast Provençal vegetables, red pepper sauce (gf)

Baked aubergine, harissa spiced Provençal vegetable quinoa tabbouleh, pickled raisin,
tahini yoghurt (vg) (gf)

DESSERTS

Lemon crèmeux, ginger crumble, raspberry gel (vg) (gf)