

# *The Glass Onion*

*15th April 2023*



*Welcome drink*  
*Rhubarb and ginger fizz*

*Canapé cream tea*

*Wild garlic and cheddar scones, labneh, chilli jam.*  
*Puri, dhal, pickled red onion, jal jeera syringes.*  
*Asparagus éclairs, miso saffron mayonnaise, crispy onions, edible flowers.*  
*Lapsang souchong vegetable tea*

*Plates*

*Leek and nori terrine, watercress vinaigrette.*

*Buttermilk corn waffle, corn purée, charred corn ribs,*  
*pickled cucumber, spiced popcorn, curry oil, coriander.*

*Pea soup, croutons, goats curd.*  
*Bread, lemon and mint butter.*

*Roast citrus celeriac, dill, chilli, spring vegetable barley risotto, herb oil, toasted hazelnut.*

*Onion tarte tatin, ricotta and thyme ice-cream.*

*Palate cleanser*  
*Iced lemons*

*Dessert*  
*Rhubarb jelly, custard, poached rhubarb, orange blossom cream, ginger snap tuile.*

*Nightcap*  
*Homemade raspberry kombucha*

*Huge thanks to*  
*Janice and Phil for the stunning location.*  
*Ulli and Adam for the homemade raspberry kombucha.*  
*Quex Barn and Rose Farm for the beautiful produce.*