

THE  
FOREIGN  
EMBASSY

*Great Expectations*

*Bleak House 22.10.2022*



# THE FOREIGN EMBASSY

## *Great Expectations*

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### *Amuse bouches*

*Whipped Kingcott Blue cheese, walnut, Williams pear, toasted rye.*

*Blowtorched pickled mackerel, salted beetroot crisp, crème fraîche, Granny Smith.*

*Savoury profiterole with chicken liver parfait, quince and port glaze, fresh blackberry.*

### *Starter*

*Autumnal baby vegetables in clear broth, edible flowers, dirty bread and butter.*

### *Fish main*

*Pan-fried haddock with butter roasted salsify, wild mushrooms, green sauce.*

### *Meat main*

*Pheasant crown, pheasant and chestnut croqueta, crispy pommes dauphinoise, garlic and chilli rainbow chard, bread sauce, gravy.*

### *Dessert*

*Honey and mead sponge, soured cream ice-cream, honeycomb.*

### *Cocktails*

*Please Sir - Charles Dickens' punch recipe*

*Gruel*

*Non-alcoholic versions*

### *Special thanks to*

*Elizabeth and family for the incredible venue*

*Tim Burrell-Saward for the cocktails*

*Jon Nickoll for the soundtrack*

*Hollie Burrell-Saward for the rosy quince and cranberry jelly*

*Queex Barn for the meat - Fruits de Mer for the fish - Macknade Food Hall for the vegetables*

*\*Game dishes may contain lead shot*

*\*\*Please ask a member of staff if you require information on the ingredients in the food we serve.*