

# Summer Ball 2020

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## At The Mytton & Mermaid



### Bubbles on Arrival

#### To Start

Watercress, pea & fennel soup, crisp radish, pea oil, home-made bread  
'A Celebration of the Salmon' - pie, confit, tartare, smoked, with rye toast, cucumber ketchup  
'Asparagus on Toast' - chargrilled English asparagus, sourdough bruschetta, avocado & samphire  
salsa, charred vegan cheddar {*vegan*}  
Chicken, leek & pistachio terrine, carrot chutney, pickle rings, melba toast

#### To Follow

Confit chicken breast, pancetta & ham trotter pie, kohlrabi fondant, green sauce  
Broad bean, pea & mint risotto, nasturtium oil, sun flower & almond crumble {*vegan*}  
Roasted sea bream, artichoke textures, gem, samphire, hazelnut  
'Tasting of Shropshire lamb' - seared cannon, crispy belly, pulled shoulder crepanette, pea &  
edamame ala menthe, rich lamb jus

all served with acorn summer vegetables & tarragon roasted new potatoes

#### To Finish

'Just Gooseberries' - gooseberry parfait, sorbet, messy pie, meringue  
Strawberry shortcake cheesecake, pickled strawberry, strawberry dust  
Luker chocolate meadow, basil moss, sheeps milk sorbet  
Key lime pie, yuzu aquafaba, miso popcorn {*vegan*}

Cheese £6 supplement  
Cheese Selection, grapes, crackers, chutney, celery

**£40 per person**

*Please advise us of any allergies or dietary requirements and our chefs will be pleased to help.*