

Summer Ball

At The Mytton & Mermaid

Amuse

A glass of Prosecco & Canape

To Start

Chilled pea & mint soup + compressed cucumber croutes + creme fraiche
Walnut crusted goats cheese + beets + celeriac & parsley root remoulade + juniper mustard dressing
Allotment salad - seasonals dressed in an acorn & lilac vinaigrette + toasted pumpkin & pistachio + avocado
Pressing of game + juniper & celeriac remoulade + cherry + Rob Swifts artisan toast

To Follow

Confit of rare breed pork belly + chorizo + bbq carrots + maple poppy apple - summer greens
Wild mushroom & pearl barley risotto + truffle + crispy sage
Butter poached sea trout + feves & peas + navets + butternesca
Slow braised Shropshire lamb shank + lemon polenta + pickled fennel + aioli

To Finish

Classic lemon curd tart + pistachio + bee pollen
Not Strawberries & cream
Luker chocolate tasting + hot chocolate
Woodruff & Nevado chocolate posset

Cheese £5 supplement
Moyses Wrekin white & Shropshire blue + crackers + chutney + celery

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

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