



CHRISTOPHER BOWER WEEKEND RESIDENCY MENU

5TH 6TH 12TH JULY

£39.50 SIX COURSE MENU

£59.50 SIX COURSE MENU WITH WINE PAIRING

ARTISAN BREAD

SEAWEED BUTTER

STARTER

JERUSALEM ARTICHOKE AND JERSEY ROYAL WITH LOVAGE AND CHARRED ONION POWDER

FISH

CURED SEA BREAM, GREEN OLIVE PUREE AND FENNEL

VEGAN OPTION,

HERITAGE TOMATO AND OLIVE SALAD WITH AVOCADO SORBET

MAIN

ROAST LAMB LOIN, ROAST HERITAGE CARROTS, GOAT CURD AND BLACK GARLIC PUREE

VEGAN OPTION

SALT BAKED AND ROAST CELERIAC, BROCCOLI AND PISTACHIO CRUMB, ROAST RED ONION SHELLS, OAT AND CHIVE CREAM, PINE OIL

DESSERT

MAPLE ROAST PEACH MELBA TART, RASPBERRY SORBET

OLIVE AND THYME LTD

WWW.OLIVEANDTHYME.EVENTS