



TART 26TH, 27TH APRIL 19

ARTISAN SOURDOUGH BREAD
SEAWEED BUTTER

SNACK

ST GEORGE MUSHROOM TEA AND SANDWICH

AMUSE

KOHLRABI AND PEA GUACAMOLE, TOMATO, OLIVE OIL DRESSING,
AVOCADO MAYONNAISE

STARTER

CRISPY PIGS HEAD BALLOTINE, BUTTERNUT, GINGER AND LOVAGE
SAUCE VIERGE

FISH

MISO COD, CREAMED LEEK, SQUID, MUSSEL AND CIDER DRESSING

MAIN

ROAST KENT LAMB RUMP, BRAISED SHOULDER, CRONE ARTICHOKE,
FENNEL, OLIVE JUS

DESSERT

YORKSHIRE RHUBARB TART, POACHED MERINGUE, RHUBARB ESPUMA

PETIT FOUR

ROSEMARY FUDGE

OLIVE AND THYME LTD

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