**Canapés**
Moroccan spiced Lamb Sausage Roll  
- Thai green Prawn Siu Mai  
- Melon and Parma ham

**Bread**
Sourdough, focaccia, ciabatta  
(whipped salted butters)

**Starters**
Slow roasted Duck leg, Kale and Cherry Pithivier, carrot and orange puree and choucroute  
- Salmon Tartare, pickled green apple and cucumber, Avocado Puree, cured egg yolk with toasted granary bread  
- Steamed vegetable gyoza, sweet and sour miso dipping sauce and Kimchi dressed slaw

**Mains**
Spiced roasted Pork Tenderloin, crushed mustard potatoes, braised greens, apple crisp, caramel apple puree with a pork and apple jus  
- Baked Sea Trout, Pomme Anna, Lemon-caper and dill hollandaise sauce, sautéed samphire and kale with charred asparagus  
- Broad Bean & Goats cheese Florentine tart, wild mushroom scotch egg, Caesar Salad  
(Vegetarian option available on request)

**Desserts**
Paris-Brest al tiramisu  
- Macerated Strawberry and lime curd Pavlova, orange Chantilly with mango sorbet  
- Earl Grey infused Crème Brulee, coconut and pistachio shortbread

**Price**
£16.50pp.

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Thursday May 5th – Thursday June 30th 2022  
*Please make your server aware of any allergies or dietary requirements you may have.*

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