

BEAVERBROOK

SAMPLE CELEBRATION MENUS

Menus can be amended to accommodate dietary requirements

£55.00 GARDEN HOUSE CELEBRATION MENU

Puglian Burrata & Heritage Beetroot
Aged Balsamic & Extra Virgin Olive Oil

Devon Crab & Green Bean Salad
Cherry Tomatoes, Baby Gem & Shallot

Crispy Duck, Spring Onion & Radishes
Sesame & Pomegranate Dressing



Lancashire Suckling Pig
Spiced Apple Chutney & Sage Jus

Fresh Fish of the Day
Local Market Vegetables

Wiltshire Black Truffle Risotto
Petits Pois, Chives & Taleggio



Brown Sugar Tart
Spiced Quince, Dorset Crème Fraîche

Dark Chocolate & Salted Caramel Semifreddo
Amaretto Cherry, Orange & Almond

Artisan Italian & English Cheese Board
Quince Paste & Seeded Crackers

BEAVERBROOK

£60.00 JAPANESE GRILL TASTING MENU

Edamame (v)
Sea Salt or Spicy

Yellowtail Tiradito
Yuzu Soy, Kizami Wasabi & Aubergine

Popcorn Shrimp
Spicy Mayo & Butter Ponzu

Assortment of 3 Seasonal Appetisers

Beaverbrook Garden Salad (v)
Shiso Dressing & Crunchy Shallots

Beaverbrook Special Nigiri

Grilled Corn Fed Baby Chicken
Teriyaki Sauce & Sliced Truffle

Broccoli
Kimchi & Spicy Lemon Dressing

Sorbet
Blackcurrant, Lemonade Foam

Selection of Japanese Mochi Ice cream

£75.00 JAPANESE GRILL TASTING MENU

Edamame (v)
Sea Salt or Spicy

Yellowtail Tiradito
Yuzu Soy, Kizami Wasabi & Aubergine

Assortment of 3 Seasonal Appetisers

Beaverbrook Garden Salad (v)
Shiso Dressing & Crunchy Shallots

Beaverbrook Special Nigiri

Beaverbrook Black Cod
Den Miso & Yuzu Miso

Seared Duck Breast
Hoba Miso, Leek Hearts & Ginko Nuts

Tenderstem Broccoli
Kimchi Mayo & Spicy Lemon Dressing

Sorbet
Blackcurrant, Lemonade Foam

Flourless Wild Bean Chocolate Nemesis
Crème Fraîche & Candied Kumquats

会席冬

BEAVERBROOK

£95.00 KAISEKI WINTER MENU

£190.00 with Wine Pairing

Our summer Kaiseki Menu is based on Umami - Which roughly translates as "savoury exquisite taste". In Japanese cuisine umami is vital. When used in balance with the other four primary tastes (sweet, salty, bitter & sour)

フアアグラ味噌 最中

Miso-Infused Foie Gras, Sweet Chestnut & Smoky Daikon Radish
Laurent-Perrier Cuvée Rosé

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昆布締め 赤ひめじ 酒粕酢 茗荷

Kombu-Cured Red Mullet, Sake Kasu
Masumi-Okuden

...

蛤碗 青柚子

Sea Broth, Devon Cherry Stone Clams, Abalone & Yuzu
Kokuryu Kuzuryu

...

天然鱸

Robata Grilled Wild Seabass, Seasonal Mushrooms & Anchovy Salt
Gruner Veltliner, Loimer

...

合鴨

Seared Duck Breast, Beetroot Miso, Umeboshi & Mixed Nuts
Caro, D.Rothschild

...

御飯

Beaverbrook Chirashi Sushi
Caro, D.Rothschild

...

一口

Blackcurrant Sorbet, Lemonade Foam

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梨

Baked Williams Pear, Spiced Cranberries, Black Sesame & Soy
Vanilla Ice Cream
Kamoizumi Umeshu

...

Petit Fours