

CHEF SAM ROM

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# SAMPLE MENU

Below is a typical menu that I can design for your event. Styles and amounts of courses can be tailored to your own requirements.

Canapé

Don julio tequila and tomato

Squirrel on toast

Crispy mussels

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Hand dived lyme bay scallops, caper and sage butter

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Smoked and cured Venison loin, beetroot, red cabbage and chervil slaw,  
creme fresh

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Wild Boar Porchetta, puy lentils, Salsa verdi, trotter stock

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Oat crusted pollock fillet, salsa piccanti

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Rich chocolate and chase marmalade vodka mousse. served with chase  
marmalade vodka and candied orange

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Ten cheese cheese board and a bottle of port

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£95 per head based on minimum 8 covers