



SPAINS HALL
ESTATE

tapenade
exclusive cuisine

Tapenade
Sample Menu
Canapés

Garlic Bruschetta with Rare Roast Beef, Candied Horseradish and Chervil
Fresh Fig Wrapped in Serrano Ham with Chervil Mayo
Mini Fish and Chips Served in a Newspaper Cone

Wedding Breakfast

Starter

'Three Little Fishes'

Herb Rolled Smoked Scottish Salmon and Fennel Slaw, Cured South Coast Mackerel with Rock Chives and Rilette of Hand Picked Blue Swimmer Crab, Crème Fraîche and Crispy Beans

Main Course

Roasted Rump of Black Mountain Lamb with a Sage and Parmesan Crust, Cassoulet of Summer Beans, Thyme Scented Rioja Jus and Gratin Dauphinoise

Dessert

'Study of Raspberry'

Fresh Raspberry and Vanilla Brule
Raspberry Shortcake
A Triple Raspberry Milkshake

Coffee and chocolates