

THE BALLROOM

AT THE OLD CROWN COACHING INN

SAMUEL SQUIRES

IOLANDA BUSTOS

Chef Collaboration

La Chef de las Flores

30th September 2023

CHEFS BREAD

CHURNED BUTTER

BORAGE LEAVES

SALMON CAVIAR, CAULIFLOWER CREAM.
CHEF IOLANDA

FERMENTED CARROT

GOATS CHEESE, HERB SORBET.
CHEF SAMUEL

MESCLUN OF WILD HERBS AND FLOWERS

CRISPY LEEKS, CHEESE FLAKES AND TRUFFLE VINAIGRETTE.
CHEF IOLANDA

OCTOPUS TERRINE

BASIL, CAVIAR, RADISH.
CHEF SAMUEL

COD BRANDADE CANNELLONI

HONEY, FRESH FLOWER POLLEN.
CHEF IOLANDA

IBERICO PORK COLLAR

TOMATO, RED PEPPER, CHORIZO, BUTTER BEANS., CHORIZO, BUTTER BEANS.
CHEF SAMUEL

LEMON TART

LEMON THYME, PISTACHIO, LEMON.
CHEF SAMUEL

APPLE DELIGHT

LEMON BALM, SPICED CRUMBLE.
CHEF IOLANDA

PETIT FOURS

£ 6 5

DUE TO THE NATURE OF THE EVENING WE CAN NOT CATER FOR ALL DIETARY REQUIREMENTS. PRE-BOOKING ESSENTIAL.