

# *The Fifield Inn*

Fifield Road, Maidenhead SL6 2NX

Private Events Menu – Spring/Summer 2021.

Sit Down Menu Options – Pre-order Only

£25 per guest

## *Starters*

Wild mushroom arancini, with wild garlic cream

Home cured salmon, pickled shallots, cucumber, radishes

Chicken, pheasant & girouille terrine, sour dough toast

Bresola, tomato & burrata salad

## *Mains*

Roast aubergine & mozzarella, rich tomato sauce, parmesan

Tempura seabass, wasabi mayonnaise, pea puree

Chicken supreme, roasted new potatoes & creamed spinach

Pork tenderloin, chorizo with apple cider sauce

## *Desserts*

Chocolate pot, toasted marshmallows, fresh berries

Fine apple tart, salted caramel ice cream

Nose of cheese, homemade chutney, oatcakes, glass of port

£35 per guest

## *Starters*

Grilled asparagus, poached egg, hollandaise sauce

Hot smoked, cured salmon pate, oatcakes

Fillet steak tartare, house garnish, confit egg yoke

Roast quail, honeyed parsnips, berry jus

## *Mains*

Roast aubergine & mozzarella, rich tomato sauce, parmesan

Provençal fish stew, tomato & fennel, seabass, salmon, mussels, croutons with rouille

8oz rump steak, roasted new potatoes, veal jus

Braised lamb shank, pommes puree, minted jus

## *Desserts*

Chocolate pot, toasted marshmallows, fresh berries

Fine apple tart, salted caramel ice cream

Selection of local British cheeses, homemade chutney, oat cakes