

3 COURSE FEASTING @STUDIO Z

Starter

Sourdough bread, tarragon and rosemary butter

Buffalo burrata, peas, broad beans, lemon, mint and EVOO (V)

Asparagus, broad bean, lemon, chilli, mint and EVOO (Ve)

Main course

Lamb rump, wild garlic mash, tomato and caper salsa, purple sprouting broccoli

or

8 Hour slow cooked lamb shoulder, gratin dauphinoise, rainbow chard, tomato and capers

Spaetzle, peas, wild garlic, toasted hazelnuts, lemon and mint (Ve)

Organic salad leaves, mustard dressing

Dessert

Chocolate and almond cake, candied orange, creme fraiche