



 @StillandWest  thestillandwest

## MENU 1

£25 PER PERSON – MINIMUM OF 20 PEOPLE

### STARTERS

Ham hock terrine with piccalilli & malted wheat toast  
Curried sweet potato soup with coriander crème fraiche  
London porter smoked salmon with dill & fennel salad

### MAINS

Chicken breast with sautéed potato, Mrs Owton's bacon, savoy cabbage & tarragon sauce  
Butternut squash tarte Tatin with goat's cheese & hazelnut salad  
Roast cod loin with braised lentils, spinach & salsa verde

### PUDDINGS

Lemon posset & home-made shortbread  
Paul's chocolate brownie  
Apple & cinnamon crumble with vanilla custard



Luke Emmess, Head Chef  
The Still & West



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.