



LEVENS KITCHEN

Supper Club

Thursday 30 April 2020

FROM ESTATE TO PLATE

Evening starts with canapes & aperitif at 7pm, food served at 7.30pm

Canapés and aperitif

AMUSE BOUCHE

Jersey Royal, crab

FIRST

Wood pigeon, apricot, seeds & shoots

SECOND

Asparagus, confit duck yolk, shrimp

THIRD

Levens Estate lamb, roasted Roscoff onion, BBQ gem lettuce

PRE DESSERT

Rhubarb, sorrel

DESSERT

Banana tatin, miso caramel ice cream

Coffee and petits fours

£55 per person

Book online at www.levenshall.co.uk
(Booking essential as spaces are limited)



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FROM ESTATE TO PLATE

Evening starts with canapes & aperitif at 7pm, food served at 7.30pm

VEGETARIAN MENU

Canapés and aperitif

AMUSE BOUCHE

Jersey Royal, wild garlic

FIRST

Morels, wild nettle, seeds & shoots

SECOND

Asparagus, confit duck yolk

THIRD

Wild garlic & mushroom pithivier, roasted Roscoff onion, BBQ gem lettuce

PRE DESSERT

Rhubarb, sorrel

DESSERT

Banana tatin, miso caramel ice cream

Coffee and petits fours

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