



LEVENS KITCHEN

Supper Club Menu

Thursday 10 June 2021

FROM ESTATE TO PLATE

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

Canapés and aperitif

AMUSE BOUCHE

Wild garlic, parmesan

FIRST

Pea, lovage, Levens dry aged pancetta

SECOND

Sea trout, asparagus, watercress

THIRD

Duck, chicken liver ragout, confit Jersey Royal, marble carrots, hazelnut

PRE DESSERT

Strawberry, toasted meringue, white pepper

DESSERT

Sea buckthorn, chocolate

Coffee and petits fours

£55 per person

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



LEVENS KITCHEN

Vegetarian Supper Club Menu

Thursday 10 June 2021

FROM ESTATE TO PLATE

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

Canapés and aperitif

AMUSE BOUCHE

Wild garlic, parmesan

FIRST

Pea, lovage, girolles

SECOND

Confit smoked yolk, asparagus, watercress

THIRD

King oyster, mushroom ragout confit Jersey Royal, marble carrots, hazelnuts

PRE DESSERT

Strawberry, toasted meringue, white pepper

DESSERT

Sea buckthorn, chocolate

Coffee and petits fours

£55 per person

Book online at www.levenshall.co.uk
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