



**Alumni Dinner Menu**  
*by Zach Doherty and Ben Holding*  
18 June 2026

***Aperitif on arrival***

**Canapé**

*Cheese and onion savoury donut  
Coronation chicken*

**Bread course**

*Poppy seed,  
Caramelized shallot butter*

**Starter**

*Mackerel rilette, pickled cucumber, coral tuile, dill*

**Main**

*Pork belly, romanesco cauliflower, fennel, pickled beetroot  
ribbons, burnt apple puree,  
pork sauce*

OR

*Pearl barley, root veg wrapped in cabbage, parsnip and cauliflower sauce,  
beetroot ribbons, onion petals, fennels (V)*

**Pre-dessert**

*Crème fresh sorbet, pickled rhubarb, sorrel, ginger, almond crumb*

**Dessert**

*Coconut rum panna cotta, coconut streusel, passion fruit gel, kiwi dust,  
charred passion fruit crème fraîche, apple  
blossom*

**Tea & Coffee**

£30 Per Person

Please complete our allergen card