

Falconhurst SupperClubs 2024 Wild Seasoning Kitchen

Friday 14th & Saturday June 15th 7.30-11pm

Asian Tapas Feast - £55pp

A journey across the Asian continent based on Chef Freddie Southwell's love of Asian flavours.

The inspiration for this menu comes from the sharing element that Asian food cultures so commonly embrace & the opportunity with small plates allows a greater opportunity to try new dishes, flavours & combinations of ingredients.

On the table

Spiced prawn crackers & smoked sweet chilli, papad bites with Nepali tomato chilli salsa
(mustard)

Veggie

Miso butter glazed padron peppers with seaweed chilli salt
Tandoori butter roasted aubergine, smoked yoghurt, coriander & green chilli pesto with toasted
spiced seeds
(dairy, nuts, sesame, soy)

Fish

Masala cured salmon, smoked beetroot, green chilli yoghurt, dill oil & crispy chapati thins
Pan-seared octopus, soy caramel chilli glaze, crushed wasabi avocados with pickled ginger
sweet potato puree
(mustard, mollusc, dairy, gluten, fish, soy, sesame)

Meat

Miso & black garlic butter basted skirt steak with a wasabi bearnaise sauce
Thai-inspired fried chicken, with a lemongrass & lime leaf caramel glaze, pickle turmeric carrot &
mooli (soy, dairy, eggs, gluten, sulphites, fish)

Sides

Asian spiced fries with sriracha mayo, hoisin, spring onions & crispy garlic
(Gluten, soy, eggs)

Sweet

Salted caramel truffles

Friday 19th & Saturday 20th July 7.30pm-11pm

Asian Inspired Seafood BBQ - £75pp

The ultimate dining experience across Asia is the smoky charred flavours that BBQ meats, fish & vegetables offer. From Street food stalls across Asia, cooking with fire is wild and exciting and the ability for me to source & purchase incredible quality Fish means this menu is a real treat!!

Canapes

Thai cured scallop with lime, BBQ charred cucumber & coriander
Sticky fish sauce caramel Vietnamese BBQ mackerel on a pomelo & green mooli salad
BBQ grilled mussel satay with a cucumber relish
(Fish, crustaceans, molluscs, nuts, soy)

Indonesian

BBQ tamarind king prawns, Indonesian-style roti, smoked tomato sambal with crispy shallots & garlic
(Crustacean, soy, gluten, butter, fish)

Indian

Keralan style BBQ squid, roasted fennel, coconut & curry leaf sauce served with a charred pineapple & green peppercorn salsa
(Mustard, fish, mollusc)

Japanese

BBQ togarashi seared tuna, watermelon & avocado with a sesame wasabi dressing, crispy seaweed tempura, chive oil & shiso leaves
(Fish, sesame, mustard, gluten)

Japanese

BBQ miso butter cod loin, tempura cod cheeks served with crab fried rice & Falconhurst estate pickle garden vegetables
(Dairy, gluten, crustaceans, fish, sulphites)

Pudding

Local gin & citrus polenta cake, ginger granola, vanilla cardamom marinated oranges, marmalade gel & yoghurt mascarpone cream
(Gluten, nuts, dairy, sulphites)

Friday 18th & Saturday 19th October 7.30-11pm

Indian Summer Inspired Banquet £65pp

A celebration of local seasonal produce from Falconhurst estate, from the gardens to the meat that roams the wider estate with Wild Seasoning Kitchen's influence on Asian flavours this is a banquet not to be missed.

On the table

Mini cumin poppadoms with a mixed Falconhurst garden vegetable achaar
(Mustard, sulphites)

Fish

Slow-braised squid & tomato curry on a stone-baked garlic naan with a fennel, celeriac, ginger & green chilli slaw with smoked yoghurt

(Dairy, gluten, fish, mollusc, sulphites)

Veggie

Falconhurst Garden seasonal vegetable pakoras, yoghurt mint raita, pomegranate molasses
(Gluten, sulphites)

Meat

Indian Inspired Falconhurst Estate Venison Tasting platter

Smoked sausage & pumpkin samosa with a spiced date & tamarind ketchup

Tandoori spiced BBQ loin with a pistachio & cranberry crust

Slow-cooked shoulder yoghurt & herb curry served with wild mushroom pilaf

(Gluten, dairy, sulphites, mustard, nuts)

Pudding

Spiced toffee apple & ginger pudding, blackberry ripple ice cream & hazelnut praline

(Dairy, gluten, nuts)