

**Lime Tree SupperClubs 2024 Wild Seasoning Kitchen**

**Friday 21st & Saturday June 22nd 7.30-11pm**  
**7-course Asian Inspired Summer tasting menu - £75pp**

**Canapes**

Thai cured scallop with lime, BBQ charred cucumber & coriander  
Coronation chicken tartlet, raisin ketchup & pickled radish  
BBQ grilled mussel satay with a cucumber relish  
(Fish, crustaceans, molluscs, nuts, soy, eggs, dairy, gluten, sulphites)

**Indonesia**

8hr soy braised & coconut smoked pork cheek, summer garden vegetable acar & Indonesian potato fritters  
(Soy, eggs, sulphites, gluten)

**India**

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

**Japan**

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

**Vietnam**

Charred lemongrass & garlic beef striploin on carrot salad, slow braised bo kho inspired oxtail croquettes with Vietnamese herb green sauce  
(Fish, sulphites, gluten, egg, soy)

**Pre-dessert**

Espresso Himalayan rock salt caramel martini chocolate mousse with vanilla foam  
(Eggs, dairy, sulphites, alcohol)

**Dessert**

Lemongrass & white chocolate Panna cotta, strawberry & lime leaf sorbet, Kaffir lime shortbread crumb with vanilla marinated strawberry & mint salsa  
(Gluten, dairy, eggs)

**Friday 4th & Saturday 5th October 7.30-11pm**

## **7-course Asian-inspired Autumn Tasting Menu**

### **On the table**

Mini cumin poppadoms with a trio of homemade seasonal chutneys  
(Mustard, sulphites)

### **India**

Slow-braised squid & tomato curry on a stone-baked garlic naan with fennel, celeriac, ginger & green chilli slaw, smoked yoghurt, dill oil  
(Dairy, gluten, fish, mollusc, sulphites)

### **Thailand**

Panko & crispy pork skin smoked pressed pork belly, Thai basil, Kaffir lime & pickled apple, red Thai butternut squash & coconut curry sauce with coconut cream  
(gluten, fish, sulphites)

### **Chinese**

Sichuan-inspired sweet & sour aubergine & wild mushrooms, crispy fried noodles, spring onions & sesame  
(gluten, sulphites, soy, sesame)

### **India**

#### *Indian Inspired Chart Farm 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)

### **Pre-dessert**

Spiced tamarind toffee apple tartlet with stem ginger ice cream  
(gluten, dairy)

### **Dessert**

Espresso & chocolate parfait, spiced rum & vanilla canele, passion fruit gel, pistachio crumble & white chocolate cream  
(nuts, gluten, dairy, eggs, milk)