

MATEI BARAN

FIVE COURSE MENU (A) £69.95PP

CANAPES

TOMATO TARTARE, TOMATO ESSENCE, PARMESAN WAFER (V)
SPICY CHICKEN CROQUETTES COATED IN SESAME SEEDS
BLOODY MARY GLAZED KING PRAWN ON TOAST

VEGETARIAN COURSE

BUTTERNUT SQUASH AND SWEET POTATO VELOUTE, TOASTED SPICY
SEEDS, CRÈME FRAICHE

FISH COURSE

COD, CHORIZO, LENTILS, TOMATOES

MAIN COURSE

SMOKED PORK FILLET, BBQ GLAZED BELLY PORK, BLACK PUDDING,
CARROTS, CIDER JUS

DESSERTS

ESPRESSO MARTINI CHEESE CAKE

ADD SELECTION OF 5 CHEESES FROM AROUND THE GLOBE FOR 4.95

Please notify us in advance of any dietary requirements to ensure we can provide accurate information regarding allergies. All of our food is prepared in our commercial kitchen and therefore we cannot guarantee absolute separation for allergens.

MATEI BARAN

FIVE COURSE MENU (B) £69.95PP

CANAPES

BEEF AND HORSERADISH CROQUETTE
GOAT CHEESE AND BEETROOT
GLAZED KING PRAWN ON TOAST , BLOODY MARY

AMUSE

AUBERGINE , POLENTA AND PARMESAN

FISH COURSE

SALMON, SHELLFISH BISQUE, CRAB CAKE

MEAT COURSE

CELEBRATION OF BEEF: GRILLED FILLET, CURED BRAISED SHORT RIB,
COTTAGE PIE, BABY VEGETABLES, NEWCASTLE BROWN ALE AND BBQ JUS

DESSERT

RASPBERRIES AND GIN CHEESECAKE, SORBET , MERINGUES

ADD 5 CHEESES AROUND THE WORLD FOR £ 4.95

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MATEI BARAN

FIVE COURSE MENU (C) £69.95PP

CANAPES

Pulled pork croquette with BBQ glaze
Tomato tartare, parmesan croute
Smoked salmon , cream cheese and egg roll

AMUSE BOUCHE

LEEK AND POTATO VELOUTE, CHEESE AND TRUFLE TOASTIE

FISH COURSE

COD, BOK CHOY, MANGO AND CHILLI SALSA, CHICKEN JUS, SESAME SEEDS
WAFER

MEAT COURSE

SMOKED FILLET OF PORK, BLACK PUDDING AND PORK FAGGOT, BLACK
PUDDING CRUMB, CARROTS, CIDER JUS (AS SEEN ON MASTER CHEF
PROFESSIONALS 2016)

DESSERT

DARK CHOCOLATE AND RUM DELICE, PINEAPPLE AND COCONUT SORBET

ADD 5 CHEESES AROUND THE WORLD FOR £ 4.95/PERSON

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MATEI BARAN

FIVE COURSE MENU (D) £69.95PP

CANAPES

SWEET AND SOUR GLAZED BELLY PORK, ASIAN SLAW, SESAME SEEDS
TOMATO ESSENCE, PARMESAN CRISP, BALSAMIC PEARLS
CRAB, PICKLED CUCUMBER, CHARRED SWEETCORN

VEGETARIAN COURSE

SWEET POTATOES AND SQUASH VELOUTE, TOASTED SPICES AND SOUR
DOUGH, CRÈME FRAICHE

FISH COURSE

REARED SEA TROUT, SHELFISH BISQUE, POTATO PEARLS, DILL OIL

MEAT COURSE

LAMB, FETA, CHORIZO, CARROTS

DESSERT

'PORN STAR MARTINI', PROSECCO SORBET

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MATEI BARAN

SIX COURSE TASTING MENU SAMPLE £75PP

CANAPES

MINI HAGGIS ROLL WHISKY GLAZE
SMOKED HADDOCK SCOTCH EGG , LEMON AIOLI
3 CHEESES FRITTER, ONION CHUTNEY

AMUSE BOUCHE

SCALLOP, CAULIFLOWER, CHORIZO 'SANDWICH'

VEGETARIAN COURSE

GRILLED POLENTA, SAUTED WILD MUSHROOMS, PICKLED SHIMEJY AND
CHESTNUT MUSHROOM PUREE, PINE NUTS AND PARMESAN

MEAT COURSE

CELEBRATION OF BEEF:
WELLINGTON, CURED SHORT RIB, COTTAGE 'PIE', HERITAGE VEGETABLES,
CONFIT GARLIC MASH, BBQ JUS

DESSERT

DOUBLE CHOCOLATE DELICE, HAZELNUT, RUM AND RAISIN ICE CREAM

**SELECTION OF 5 CHEESES FROM AROUND THE WORLD SERVED
WITH CRACKERS, CHUTNEY, GRAPES, CELERY**

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MATEI BARAN

SEVEN COURSE LUXURY TASTING MENU £84.95pp

CANAPES

CHICKEN, MUSHROOM, TARRAGON AND PROSCIUTO ROULADE
TOMATO TARTARE, PARMESAN, BASIL
CRAB, WATERMELON, CORIANDER

AMOUSE BOUCHE

SMOKED HADDOCK VELOUTE SERVED WITH QUAIL EGG ON TOAST

VEGETARIAN COURSE

AUBERGINE PARMIGIANO WITH GRILLED POLENTA

FISH COURSE

PAN FRIED HALIBUT, SAMPHIRE ROSTI, SHELFISH BEURRE BLANC, DILL OIL

MEAT COURSE

GUINEA FOWL WELLINGTON, PISTACHIO & SMOKED CHICKEN MOUSSE,
CHICKEN JUS, BABY VEGETABLES

DESSERT

'APPLE CRUMBLE' PANNA COTTA SERVED WITH A SHOT OF HOT FAMOUS
GROUSE WHISKY

SELECTION OF CHEESE AND BISCUITS AROUND THE WORLD

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MATEI BARAN

EIGHT COURSE LUXURY TASTING MENU £89.95PP

Including some theatrical acts

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BREAD AND BUTTER

CHARCUTIERE BREAD WITH PARMESAN BUTTER

AMOUSE

ASPARAGUS, GOAT CHEESE, QUAIL EGG

PRAWN

CHILLI AND GARLIC FRIED JUMBO PRAWN

BELLY PORK

SWEET & SOUR GLAZED BELLY PORK, ASIAN SALAD, SESAME SEEDS

TASTE OF THE SEA

HALIBUT, SCALLOPS, CLAMS, SEAWEED

VENISON

JUNIPER SMOKED VENISON, CHOCOLATE, CHILLI JUS, PITHIER

DESSERT

STRAWBERRIES, CREAM, MOET

CHEESE COURSE

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