



# DEGUSTATION MENU

## *First Course*

Oven baked gold band snapper, confit cherry tomatoes, saffron potatoes, asparagus spears, and James Squire 150 Lashes veloute sauce  
Beer: James Squire Brocken Shackles Lager

## *Second Course*

Twice cooked apple cider pork belly, pumpkin hummus, baby corn, fennel jam, tarragon caper jus  
Beer: James Squire 150 Lashes Pale Ale

## *Third Course*

Braised beef cheeks, truffle potato puree, gremolata, and James Squire Jack Spade Jus  
Beer: Mid River Pale Ale

## *Fourth Course*

Vanilla panna cotta, raspberry sorbet, fresh berries, and James Squire Ginger Beer caramel  
Beer: James Squire Ginger Beer

\*\*\*Dietary requirements must be communicated prior to the event