



Westwell Downs

FINE FOODS & EVENTS

www.westwelldownsevents.com
@westwelldownsevents
07500432003

Feast Over Fire
2024

Shore & Stream

Black Tiger Prawn
Honey Sriracha & Coriander

Whole Sea Bass
Puntarella & Blood Orange

Whole Lobster
Chipotle & Lime Aioli
(+ Supplementary Charge)

Wood Fired Scallop
Nduja & Green Sauce
(+ Supplementary Charge)

Cedar Smoked Trout
Beetroot & Horse Radish Salad

Octopus Skewers
Pork Belly & Nduja

Monkfish
Char Siu & Asian Salad

Woodfired Squid
Heritage Tomatoes & Sea Herbs

Hay Roasted Whole Turbot
Samphire Butter & Wilted Spinach
(+ Supplementary Charge)

Beast & Fowl

Pork Belly
Cracked Peanuts & Oriental Salad

Raw Beef
Bitter Leaves & Caesar Dressing

Toulouse Sausage
Pickle Relish & Jus

Cull Ewe Skewer
Preserved Lemon & Cumin

Mini Beef Burgers
Gruyere & Pancetta

Wagyu Fillet
Caramelised Shallot & Chimichurri
(*Supplementary Charge)

Asado Lamb
Pickled Pink Shallots & Chimichurri
(*Supplementary Charge)

Spatchcocked Chicken
Harissa & Cumin Marinade

Bavette Steak
Green Sauce & Bone Marrow

Chorizo
Honey & Red Wine

Mini Pulled Pork Buns
Hoisin & Fennel Slaw



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Lamb Chop
Grilled Sweetbread & Caper Jus
(*Supplementary Charge)

Lamb Rump
Ash Roasted Celeriac & Hung Yoghurt

Hereford T-bone
Peppercorn Jus & Roasted Shallots
(*Supplementary Charge)

Duck Breast
Ketchup Manis & Wood Fired Veg

Old Spot Pork Chop
Sweet & Sour Radicchio & Sauce Charcuterie

Rolled Porchetta
Fennel & Apple

Glasshouse & Garden

Wild Mushroom
Tarragon & Gorgonzola

Tomato Bruschetta
Ricotta & Confit Garlic

Ash Cooked Beetroot & Goats Curd
Bitter leaves & Caramelised Onions

Baby Leeks
Sauce Gribiche & Tarragon

Aubergine Caponata
Burrata & Green Sauce

Ash Roasted Delicia Pumpkin
Honey & Green Sauce

Cauliflower
Cumin, Goats Curd & Seeds

Miso Aubergine
Tahini, Ricotta & Green Sauce



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Sides

Smoked Potatoes & Aioli

Charred Greens & Anchovy

1000-Layer Potatoes

Roasted Red Peppers

Conagree Farm Salad/Mustard Dressing

Beets & Curd

Celeriac & Green Sauce

Veg Plate

Leeks & Kirkham's Cheddar

Lettice & Anchovy's

Harissa Flat Breads

Pulled Aubergine Dip

Grilled Focaccia & Smoked Sea Salt

Charred Hispi & Hazelnut Butter

Heritage Tomato Salad

Salads

Grilled Peach, Hazelnut & Mint

Bulgar Wheat Tabouleh

Heritage Carrots, Labneh & Pomegranate

Caraway Roast Carrots, Whipped Goats Cheese & Honey

Green Chopped Salad Green, Chilli & Lime

Grilled Radicchio & Kale Salad, Orange & Hazelnut

Lime & Poppy Seed Slaw with Curry Leaf Oil

Miso & Peanut Butter Chickpea Salad

French Bean & Mangetout, Hazelnut & Orange

Cucumber Crunch Salad & Curried Cashews



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Kale Tahini Caesar, Za'atar, Chickpeas & Roasted Grapes

Roasted & Raw Courgettes, Tomatoes & Labneh

Caramelised fig, Orange & Fetta Salad

Lettice, Garden Radish, Pea Shoots & Parmesan

Green Beans, Tahini, Walnuts & Dill

Wilted Spinach, Dates & Almonds

Roasted Sprouting, Almonds & Anchovies

Butter Leaf, Shallots & Mustard Dressing



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Puddings & Fair wells

Chocolate Mousse

Capezzana & Sea Salt

Pear & Almond

Crème Fraiche & Compote

Chocolate Nemesis

Crème Fraiche & Hazelnuts

Date Loaf

Butterscotch & Pecan

Rolo

Miso Salted Caramel & Crème Fraiche

Banoffee Pie

Mascarpone & Hazelnut Crumble

Kirkham's Cheddar

Honey Brioche & Chutney

Custard Tart

Blood Orange, Rhubarb & Gingernut Biscuit

Burnt Cheesecake

Orange Compote & Condensed Milk Ricotta Cream

Panna Cotta

Cornflake Milk & Strawberry Consommé

Eccles Cake

Blue Cheese & Black Treacle

Lemon Tart

Crème Fraiche & Meringue

Vanilla Cheesecake

Blueberry's & Crème da Cassis

Crème Caramel

Sultana & Candied Orange Peel

Eton Mess

Elderflower Berries, Lemon Curd & Passionfruit



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