



History and Art of South Georgia

10th & 11th July 2026

Homerton Dinner Menu

STARTERS

Peach gin cured salmon with peach compote, pickled pink ginger, radish, cucumber gel, dill oil.

(Fish, Sulphites)

Baby plum tomato, bocconcini, sun-dried tomato pesto roasted butternut squash, rocket, balsamic reduction. (V / VE)

(Milk, Sulphites)

MAINS

Venison fillet, cavolo nero, baby carrot, celeriac purée, mash potato.

(Celery, Sulphites, Dairy)

Pan fried seabass, leek and pea risotto and vine-roasted cherry tomatoes, chive cream sauce.

(Fish, Celery, Dairy, Sulphites)

Courgette and root vegetable nut roast, butternut squash purée, fine beans, fondant potato. (V / VE)

DESSERT

Dark chocolate delice, white chocolate ice cream, spearmint chocolate ganache, macaroon and micro mint.

(Nuts, Soya, Eggs, Dairy, Gluten)

Vegan strawberry mousse, ginger nut crumb, spearmint strawberry compote, strawberry purée

(Gluten, Soya)