MEDICINE

BAKERY, BOTANICAL GARDENS

Dinner Menus
Classic, French, and Middle Eastern

Medicine Bakery

@medicinebrum

@medicinebakery

MEDICINE
BAKERY, BOTANICAL GARDENS

Classic Dinner Menu
Two & Three Course Options Available
Minimum 40

FOR THE TABLE

Artisan Bread Basket
Whipped Butter & Sea Salt

STARTER

Plant-Based & Vegetarian
Burnt Leeks with Romesco on Sourdough (pb)(n) Spanakopita with Pomegranate, Herb & Cucumber Salad (v)
Teriyaki Aubergine with Toasted Sesame, Pickled Chilli & Herb Salad (gf)(pb)
Aubergine & Ricotta Involtini in Tomato Sauce (gf)(v)
Sunflower Pate & Coriander Aubergine Rolls with Jalapeño Green Sauce (gf)(v)
Heritage Tomato & Burrata Salad with Wild Garlic Pesto Focaccia (v)
Creamy Miso Mushrooms on Sourdough (pb)

Pescatarian & Meat
Poached Salmon with Yuzu & Avocado Puree, Nori & Toasted Buckwheat
Pan Fried Panko Fishcake with Pickled Asian Slaw & Sriracha Hollandaise
Fritto Misto of Scallop, Prawn & Squid with Sourdough & Lemon Aioli (gfa)
Braised Oxtail on Sourdough with Parsley Salad Slow-Cooked Ragù Ravioli Chicken Caesar Salad with Parmesan Crisp (gf)

MAIN

Plant-Based & Vegetarian
Roast Cauliflower Steak, Butter Bean Purée (pb)(gf)
Mushroom Bourguignon, Pomme Purée & Wilted Greens (pba)(gf)
Thai-Infused Broth with Charred Greens & Crispy Tofu, Toasted Coconut Rice (pb)(gf)
Pea & Pumpkin Risotto with Parmesan Crisp (gf)(v)

Pescatarian & Meat
Monkfish, White Wine Velouté, Samphire, Pomme Purée
Seared Tuna with Wasabi Mash and Asian Greens
Sea Bass, Thai-Infused Broth with Sugar Snaps & Baby Aubergine, Toasted Coconut Rice
Beef Short Rib with Roasted Vegetables and Dauphinoise Potatoes
Duck Confit with Braised Puy Lentils, Spinach, and Crème Fraîche
Chicken Supreme with Pea Purée and Garlic-Roast Gremolata Potatoes & Aioli
Porchetta Stuffed with chilli & Pine nuts with Roast Potato, Glazed Carrots & Apple Purée

MEDICINE

BAKERY, BOTANICAL GARDENS

DESSERTS

Millionaires Tart with Dulce de Leche Ice cream
Salted Caramel Brownie & Ice cream
Sticky Toffee Pudding with Crème Anglaise (v)
Baked Blueberry & Vanilla Cheesecake with Lemon Chantilly Cream (v)
Date & Peanut Butter Slice with Raw Salted Caramel & Toasted Peanuts (gf)(pb)(n)
Tiramisu (v)
Apricot & Pistachio Frangipani Tart (v)(n)
Panna Cotta with Raspberry Compote (gf)
Lemon Posset with Mini Shortbread (v)
Tart au Citron with Chantilly Cream (v)
Passionfruit Pavlova (gf)(v)
Trio of Mini Desserts - Pavlova, Brownie
Baked Cheesecake (v)

AFTERS

Iron & Fire Filter Coffee
English Breakfast Tea
Mint Chocolate Sticks

MEDICINE
BAKERY, BOTANICAL GARDENS

French Dinner Menu
Two, Three & Four Course Options Available
Minimum 40

Starter
Artisan Bread (pb)
Whipped Butter (v)
French Radish, Cornichons & Olives (pb)(gf)
Handmade Jars of Pate Baked Camembert (v)
Garlic Focaccia (v)

Mains
Duck Confit with Braised Puy lentils, Creme Fraiche & Spinach (gf)
Beef Bourguignon
Poached Salmon with Fresh Herbs (gf)

Dauphinoise Potatoes (v)(gf)
Fine Beans in Garlic (pb)(gf)
Roasted Midi Potatoes with Gremolata (pb)(gf)
Vichy Carrots (v)(gf)
Fricassee of Mushrooms (v)(gf)

Sharing Dessert
Mini Tart au Citron (v)
Panna Cotta with Raspberry Compote (gf)
Mini 70% Cocoa Brownies (v)
Mini Double Chocolate Chip Cookies (pb)
Brioche Doughnut Holes (v)
Meringue Tower with Chantilly Cream (v)(gf)
Chocolate Pots (gf)(v)
Fruit & Nut Chocolate Shard (gf)(v)

Cheese
Selection of French Cheeses, crackers, grapes, celery, pears & figs

MEDICINE
BAKERY, BOTANICAL GARDENS

Middle Eastern Dinner Menu
Two, & Three Course Options Available
Minimum 40

Appetisers
Zaatar Flatbreads (pb)
Baba Ganoush (pb)(gf)
Hummus (pb)(gf)
Tzatziki with Baby Cucumbers & Rose Petals (v) (gf)

Main Course
Middle Eastern 8 Hour Lamb roasted in Sumac, Cinnamon, Cumin & Dried Lime (gf)
Rose Water Harissa Chicken (gf)
Pan Fried Halloumi & Fig Salad with Raspberry, Honey Vinegarette & Pistachio (gf)(v)
Spanakopita - filo pastry parcels with spinach, feta & sesame (v)
Falafel with Hummus, Sumac & Pomegranate (gf)(pb)

Persian Bejewelled Rice (gf)(v)
Sea Salted Midi Potatoes (gf)(pb)
Fiery Fine Bean Salad with Roasted Cherry Vine Tomato & Shallots (gf)(pb)
Roasted Carrot Salad (gf)(pb)
Puy Lentil & Quinoa Salad with Lemon, Herbs & Sumac (gf)(pb)

Desserts
Middle Eastern Mess (gf)(v)
Pistachio & Walnut Baklava
Watermelon, Orange Salad & Mint (gf)(pb)