

the menu

CHEF
Alan

Canapes

Mini potato latkes

Edible spoons with saute mushroom topped with sour cream and chives

Fennel avocado radish and orange salad served with a whiskey infused vinaigrette

3-Course Meal

Roasted cherry tomato soup infused with thyme chilli and a splash of bourbon

Whiskey cured New Zealand salmon with cauliflower puree served with a side of roasted vegetables

White chocolate mousse on a bed of nut crumble topped with a whiskey and orange syrup

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

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