

MENU

CHEF
Caleb

CANAPES 2 VARIETIES

Grilled prawn, chilli shellfish aioli, ginger (GF)

Cured salmon, wasabi creme fraiche, grapes (GF)

3-COURSE MEAL

ENTREE

Seared scallop, pork belly confit, cauliflower puree, couscous, hazelnut jus

MAIN

Smoked duck breast, orange, celeriac puree, honey glazed parsnip, steamed cabbage, jus

DESSERT

Cheese platter with nuts & fruits (VEG)

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

 **CHEFIN** love food experiences