

the menu

CHEF

Dan

3-Course Meal

Goats Cheese Crispy courgette flowers,
Red capsicum Sauce, 5 spice Courgette
puree, Citrus salt (VEG, DF, GF)

Slow cooked Lamb shoulder, Roasted
Aubergine & miso puree, Grilled Broccoli,
Hoisin glaze, tamari Almonds & soy Jelly
(GF)

Vegetarian option: Slow roasted
aubergine with miso & honey glaze

White chocolate mousse, lemongrass &
coconut tapioca, mango salsa, lemon
verbena (VEG, GF)

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



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