

# the menu

CHEF

Dan

## Canapes:

Roquefort gougères (VEG)

Prawn ceviche, pickled shallot, lime, trout roe

## Full Course Menu:

Baby Heirloom tomato, smoked tomato jam, whipped feta mousse, puffed wild rice (VEG, GF)

Salmon 3 ways, cured, tartare & grilled, pickled cucumber, dill, gooseberries (GF)

Sous vide chicken breast, truffle, potato & thigh croquettes, fresh garden peas, baby mint, smoked speck

Lemon cheesecake, lemon curd, white chocolate tuile, toasted meringue (VEG)

Dark chocolate, raspberry, guillotine & gold leaf.

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



**CHEFIN**

love food experiences