

# your menu

CHEF  
Joss

## Canapes:

Mushroom stuffed, goat cheese, truffle oil (GF, V)

Roasted chorizo, cherry tomato, marinate green olive (GF)

## Full Course Meal:

Pork filet, red delicious apple sauce, buttered green asparagus  
(GF)

Green curry, coconut prawns, bok choy (GF)

Pan fried salmon filet, virgin sauce, wilted baby spinach (GF)

Oven roasted chicken breast, sage sauce, french potato bake  
(GF)

White chocolate panna cotta, berries compote, chocolate ice  
cream (V, GF)

## Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Feudo Arancio Grillo

Ninth Island Pinot Noir

Ruffino Aziano Chianti Classico

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



**CHEFIN** love food experiences