

your menu

CHEF
Frederick

Canapes:

Lamb skewer, rosemary, honey GF

Zucchini stuffed with eggplant tapenade VEG, GF

Full Course Meal:

Duck with caramelised apple, rocket salad and honey mustard dressing, beetroot

Seared pork cutlet, cauliflower puree, green salsa GF

Pan-fried chicken breast, sage sauce, sauteed bok choy, soy gel GF

Beef eye filet, cracked pepper sauce, Traditional french potato bake
GF

White chocolate panna cotta, forest berries compote, dark chocolate
ice cream GF, VEG

Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Feudo Arancio Grillo

Beyond the Wilderness Chardonnay

Ninth Island Pinot Noir

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



CHEFIN

love food experiences