

the menu

CHEF
Sahil

Canapes 2 varieties

Braised and Skewered Beef Meatballs (GF)

Mango & Brie Filo Pastry Parcels(VEG)

3-Course Meal

Heirloom Tomatoes and Burrata Salad with
Parma Ham, Corn on the Cob and Avocado
(GF)

Seared Eye fillet of beef, Italian butter
beans, mashed potatoes, red wine jus (GF)

Apple Crumble tart with vanilla custard

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



CHEFIN love food experiences