

the menu

CHEF
Tom

Canapes:

Truffled goats cheese tartlets with caramelised leeks

Rare roast duck on sesame wafers with fresh mango and coriander relish

Full Course Meal:

Rare grilled Salmon with toasted sesame seeds, herb and radish salad.
Warm ginger dressing GF DF

Caramelised scallops with crispy pancetta, and asparagus. Chilli and mint dressing GF DF

3x Vegetarian options: Crisp zucchini flowers with peas and Asparagus
Chilli and Mint dressing (V GF DF)

Roast sirloin of beef with salsa verde, roast layered potatoes with mixed wild mushrooms Rosat heirloom vegetables GF DF

1x Vegetarian option Spice roast cauliflower with pickled cranberries and crumbled feta, green chilli and lemon dressing (V GF)

Spiced hot chocolate pudding with candied oranges, creme fraiche and warm peanut biscuits

Individual citrus and berry cream pot with marinated mango and warm pistachio nut biscuits

Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Feudo Arancio Grillo

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



CHEFIN love food experiences