

the menu

CHEF
John

Canapes:

Smoked salmon mousse, chives (GF)

Goat cheese, caramelised walnut (VEG)

Full Course Meal:

Charred veal carpaccio, shaved fennel salad (DF, GF)

Seared scallops, carrot mousse, crispy pancetta (DF, GF)

Eye fillet, potato mash, new season asparagus, dutch carrot,
smoked jus (GF)

Atlantic salmon, beetroot puree, potato gratin, tomato &
capers salsa (GF)

Classic Madagascar vanilla bean Panacotta, berry & basil fruit
salad (GF, VEG)

Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Summerhouse Marlborough Sav Blank

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



CHEFIN

love food experiences