

the menu

CHEF
Alessandro

Canapes:

Salmon Bites, Horseradish Cream, Watercress Puree (GF)

Savoury Profiteroles, Prosciutto Parma & Ricotta Mousse, Capers

Full Course Meal:

Stracciatella Cheese, Lemongrass macerated Cherry Tomato,
Beetroot Gelee (V, GF)

Modern Eggplant Parmigiana, Parmesan Cracker, Tomato Couils
(VEG)

Prawns and Scallops hand made Ravioli, Bisque, Zucchini Scapece,
Basil

Medallion of Beef Fillet, Pomme Puree, Rainbow Carrots, Jus (GF)

Berries Pannacotta, Mint Crumble, Namelaka Cream (VEG)

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



CHEFIN

love food experiences