



SAMPLE PLATED MENU

Hot Canapes

Pink peppercorn flank steak bites, hollandaise sauce
Pulled ras-el-hanout lamb, pickled red onion, tzatziki, seeded cone
Korean fried chicken, waffle, kimchi
Aloo Chat, chutney, coriander yogurt filo cup (VG)

Cold Canapes

Smoked duck, asian salad, wonton cup(V)
Hot smoked trout, charred grapefruit, fennel seed cracker
Beetroot rosti, pickled carrot, dill creme fraiche, crispy capers, red
onion (V)
Goats cheese & thyme mousse, sliced fig, honey, brioche (V))

Starter

Vietnamese spicy beef & mango salad, chilli & lime dressing
Hand picked crab, compressed apple, brown crab & saffron
aioli, fennel, crostini
Whole buffalo mozzarella, plum & burnt leek salad,
toast soy hazelnuts (V)

Main Course

Sirloin of beef, smoked Pommes Anna, broccoli puree,
Rogate asparagus
Harissa marinated lamb rump, mint chutney, pistachio crumb,
cumin seed rosti, yogurt dressing, pickles
Roasted monkfish, confit potatoes, chilli butter, pickled carrots,
beurre noisette
Harissa roasted hasselback butternut squash, whipped goat's
cheese, herby tabbouleh, pomegranate seeds,
flaked almonds (V/VG)

Dessert

Dark chocolate marquise, drunken cherry gel,
white chocolate & pistachio ice cream
Passion fruit panna cotta, torched grapefruit, chargrilled
pineapple, cucumber granita, basil meringue shards
Tropical Baba - Rum Baba, coconut ice cream, mango coulis,
toasted coconut
Lemon tart, blackberry gel, pickled blackberries, lemon crumb,
ginger & honey gelato, mint tips

"There is no love sincerer than the love of food." -
George Bernard Shaw