



4 COURSE SET MENU

Three canapés per person on arrival
(choose from canapés menu)

Bread

STARTERS

(sharing - choose 3)

- Burrata, our special tomato salad, basil oil (v, gf)
- King oyster mushrooms, black garlic aioli (v, gf, df, vegan)
- Grilled tataki salmon with asparagus, citrus vinaigrette (gf)
- Prawns olive oil and tarragon oil (gf)
- Beef tartare, celeriac remoulade, truffle crostini (gf opt)
- Grilled chicken, chermoula, burnt lemon yoghurt (gf)

MAINS

(sharing - choose 3)

- Goat cheese tortellini with butternut squash, hazelnuts (v)
- Aubergine steak yoghurt with herbs, black quinoa with tomatoes (v, gf, vegan opt)
- Swordfish schnitzel curry sauce, Asian style coleslaw
- Sea bass, kohlrabi volute, daikon and bottarga (gf)
- Brown butter Ribeye steak, roasted garlic truffle cauliflower (gf)
- Crispy skin duck fillet with celeriac & mascarpone, cherry and fennel orange salad (gf, df opt)

SIDES

(sharing)

- Green salad, pistachio Caesar sauce, parmesan (v, gf, vegan opt)
- Miso butter asparagus (gf, vegan opt)
- Maple syrup glazed baby potato's (gf, vegan opt)

DESSERTS

(sharing - choose one)

- Secret Pavlova, blueberry, yoghurt ice cream (v, gf, df, vegan opt)
- Basque Cheesecake (v, gf)
- Lula fruit salad (v, gf, df, vegan)

gf - gluten free
dj - dairy free
v - vegetarian