



3 course meal - sharing style platter main course

All guests have the same menu. Dietary guests can be accommodated.

PLATED STARTERS

(please choose one)

- Roasted tomato & red pepper soup, pesto Genovese, pinenuts (VG,GF,DF)
- Onion squash soup, pumpkin seeds, pickled walnut, gruyere (V,GF)
- Truffle arancini, porcini emulsion, parmesan, chives (V)
- Flamed kohlrabi, smoked cashew hummus, black garlic emulsion, chicory, dukkah (VG,GF,DF)
- Wild mushroom tart, white onion puree, pickled shallots, egg yolk jam (V,DF)

SIDE SHARING PLATTERS

(choose 3 sides)

- Roasted tomato & basil orzo pasta salad, mozzarella & aged balsamic (V)
- Green bean & new potato salad with a mustard and tarragon dressing (VG,GF,DF)
- Courgette and feta salad, red chilli and black olive, baby gem lettuce (V,GF)
- Fresh fennel coleslaw with pomegranate seeds and micro herbs (VG,GF,DF)
- Medjool date and orange salad, chicory & watercress, maple dressing (VG,GF,DF)
- Mixed flatbreads, lavash bread, spiced zaatar bread, tomato & chilli bread (VG,DF)
- BBQ corn on the cob, spiced butter, crispy shallots (V,GF)

MAIN SHARING PLATTERS

(choose 2 platters)

- Blackened salmon with a pine nut dressing, rocket and cucumber salad (GF,DF)
- Spiced lamb meatballs, tabbouleh, tahini & yoghurt, pomegranate molasses, coriander (GF)
- Confit spiced chicken on a bed of roasted butternut squash, wild garlic pesto (GF,DF)
- Soy braised beef cheeks, fragrant basmati, crispy shallots, chives (GF,DF)
- Miso glazed aubergine with harissa couscous, lime, almonds, micro coriander (VG,DF)

PLATED DESSERTS

(please choose one)

- 76% Chocolate cremeux, textures of raspberry, crème fraiche, hazelnut praline (V)
- Pear and almond frangipane tart, cognac soaked prunes, crème fraiche (V)
- BBQ pineapple, sticky ginger cake, coconut ice-cream, lime toffee sauce (V)
- Strawberry Eton mess, vanilla meringue, textures of strawberry, basil & balsamic (V,GF)
- Lemon posset, caramelised white chocolate, lemon curd, honey oat crumble (V,GF)
- Orange polenta cake, rosemary mascarpone, toasted almond and amaretti crumb (V,GF)
- Burnt Basque cheesecake, stewed seasonal fruits in a vanilla syrup (V,GF)

