



CANAPÉS

BBQ Beef Bonbons

slow cooked pulled beef in BBQ sauce

Peri Peri Chicken Skewers

succulent chicken pieces marinated in a peri peri glaze

Pearl Las & Garden Pea Arancini

served with truffle mayonnaise.

Smoked Salmon Blini & Caviar

delicate smoked salmon, dill crème fresh with fresh caviar.

Mini Fish & Chips

deep fried cod served with pea puree, triple cooked chip.

Honey Wholegrain Chipolatas



STARTERS

Pea and Ham Hock Terrine

truffle mayonnaise and sliced radish

Butternut Squash Soup

smoked paprika, pumpkin seeds

Sundried Tomato Arancini

truffle aioli

Chicken Liver Pate

fig and red onion chutney on a brioche toast

Smoked Sea Trout

horseradish panna cotta, cucumber ribbons and lemon gel

Pork Scotchd Egg

harissa mayonnaise, chorizo crisp and green oil



MAINS

Slow Braised Beef Brisket

root vegetables, dauphinoise potatoes, steamed broccoli and red wine jus

Baked Salmon Herb Crust

root turned potatoes, asparagus and white wine sauce

Roast Lemon Chicken Supreme

potato fondant, celeriac puree, tender stem broccoli and Madeira jus

Braised Roll Pork Belly

pome ana carrot puree ,crackling stick and red current jam

Wild Mushroom Risotto

parmesan crisps and truffle oil

Cauliflower Steak

parsnip puree, pok choi, cauliflower bonbon and garlic olive oil



DESSERTS

Dark Chocolate Brownie

chocolate sauce, Chantilly cream and chocolate soil

Passion Fruit Cheesecake

zesty passion fruit glaze and mango sorbet

Crème Caramel

served with shortbread

Lemon Meringue Tart

served with fruit compot

Chocolate Orange Torte

vanilla whipped cream and chocolate ganache

White Chocolate Panna Cotta

mango salsa and crème pat