



I N F L U E N C E
IMMERSIVE CULINARY EXPERIENCES

MENU

MAIN COURSE

Amuse bouche

Cream cheese, mayonnaise, dill, garlic powder and diced cucumber sandwich

Yorkshire Puddings

Mini Beef Yorkshire puddings with horseradish cream, topped with spring onion

Brioche Bun

Brioche bun with halloumi, rose, tomato and harissa & honey sauce

Chickpea curry

Chickpea curry in spinach cones

Dietary Requirements? Please let us know if you have any allergies or dietary requirements in your booking form.



SIDE DISHES

Warm Potato Salad

Tossed in a beautiful mustard mayonnaise with a twist

Green Garden Salad

With a light dressing to make the leaves sing green

DESSERTS

Scones

Plain / Lemon & Raisin scones with jam and clotted cream

Coconut and Lime

This tart citrus fruit perfectly complements the fruity, sweet and milky notes of coconut

Chocolate Cheesecake

Rich cocoa with light fluffy cream cheese on a cookie base

Apple and Cinnamon Puff Pastry

Bramley apple infused with cinnamon spice, packaged in puff pastry