

Plated Meals

Starters

Chicken Caesar Croquettes

w/ Caesr dressing, crispy pancetta, chicory and sweet gem lettuce, Parmesan

Yuzu Cured Salmon

w/ a pickled vegetable salad, capers, horseradish and apple purée

Pan-Fried Scallops

w/ root vegetable purée, chorizo crumb and leek hay

Whipped Chicken Liver Parfait

w/ Madeira Gel and Hazelnut Granola

Main Courses

Pan-Roasted Chicken Breast

w/ burnt leek and miso purée, spring peas and shitake mushrooms

Tikka Spiced Lamb

w/ spinach and pea purée, cumin potato fondant, pea and onion bahji, shank filled chat bomb and tamarind sauce

Harissa-Baked Cod

w/ celeriac purée, pickled fennel, crispy chickpeas and a preserved lemon salsa verde

Salmon Fillet

w/ vegetable "spaghetti" and sauce vierge

Fillet of Seabream

w/ crushed, crispy new potatoes, peas, asparagus, pea shoots and a basil pesto vinaigrette

Desserts

Chocolate Cremeux

w/ vanilla crème fraiche ice cream, toffee sauce and a cocoa tuille

Lemon Tart

w/ sable pastry, served with a goat's cheese, honey and lemon thyme whipped cream

Mango Kulfi

w/ spinach and pandan chiffon cake, mango gel, coconut panna cotta and pandan tuille

Baked Chocolate Mousse

w/ chocolate soil, vanilla crème fraiche and raspberry gel

Family-Style Meals

Venison/Middle Eastern Fusion

Grilled Venison

w/ café de Paris butter

Fennel & Kale Panzanella

w/ tomatoes, red onion and a caramelized balsamic dressing

Smoky Babaganoush

w/ roasted Cauliflower, crispy chickpeas, pomegranate and a charcoal and rose petal dukka

Za'tar Roasted Carrot Salad

w/ whipped Feta, purple sprouting broccoli and a blood orange-maple dressing

Watercress & Chicory Salad

w/ pistachios and preserved lemon

Asian Inspired

Miso Cod

cod fillet marinated in a sweet miso glaze served with celeriac purée, asparagus, pea shoots and shichimi togarashi seasoning

Karagee Chicken

deep-fried chicken bites with a siracha mayonnaise

Udon Noodle Stir Fry

w/ lime and sweet chilli

Teryaki Glazed Broccoli & Mushrooms

Indian Themed

To Start:

Mixed Bahji's

w/ a mango, mint and yoghurt raita

Popadoms & Chutneys

Sweet & Sour Chilli Carrot Chuneey, Fresh Onion, Tomato & Cucumber Chuneey a Spiced Apricot Chuneey

Main Course

Lamb Curry
with steamed rice

Fragrant Dahl
w/ tomato and green chilli sambal

Turmeric & Ginger Cauliflower Curry

Sweet Potato, Spinach & Pea Samosas

Cucumber & Pomegranate Salad
w/ nigella seeds and corinader

Italian Inspired

Short Rib of Beef & Taggiasca Olive Ragu
beef short ribs slow cooked in red wine with pancetta, mushrooms, Taggiasca olives and tomatoes served with pasta

Pepperonata
a sweet and sour dish of peppers and tomatoes with raisins and parsley

Burrata Salad, Mint, Orange & Peas
w/ crispy pancetta and a refreshing orange and mint vinaigrette

Shaved Fennel & Cabbage Salad
w/ peas, mint, Parmesan & lemon

FORMAL MENU

Canapés

Crab Salad Choux Bun
w/ brown crab emulsion

Aged Hereford Fillet of Beef Tartare
in a beer batter croustade w/ black garlic

Starters

Harissa-Marinated Baked Cod
w/ celeriac purée, pickled fennel and radish, za'atar and a micro herb salad

Yuzu & Mirin Cured Salmon
w/ Pickled Vegetables, Horseradish Emulsion, Apple Purée and crispy rice crackers

Whipped Chicken Liver & Foie Gras Parfait
w/ IPA beer bread, cultured butter, madeira jelly and hazelnut granola crumb

Main Course

Tandoori-Spiced Lamb Rump
w/ panch phoron potato fondant, spinach and pea purée, red onion and pea bhaji, lamb shank chat bomb and tamarind chutney

Loin of Venison
w/ pommes Anna, glazed carrots, seasonal greens and a cognac and green peppercorn sauce

Laquered Duck Confit
w/ parsnip purée, green olive, armagnac-prune relish and parsley sauce verte

Cheese

Cerney Ash w/ Fig Compote, Sourdough Discard Crackers and Candied Walnuts

Dessert

Mango Kulfi
w/ spinach and pandan chiffon cake, coconut panna cotta and pandan tuille

Baked Chocolate Mousse
w/ chocolate soil, vanilla crème fraiche, raspberry gel and fresh berries

Lemon & Almond Cake
w/ live yoghurt sorbet, white chocolate namelaka and macerated blackberries