

FINE DINING

MINIMUM NUMBERS OF 10

SEPTEMBER TO FEBRUARY

MAINS

SPICED CAULIFLOWER STEAK

POMEGRANATE & SMOKED ALMOND, SALSA VERDE, WHITE BEAN SALAD, HARISSA HOUMOUS (VE)

ROAST VEGETABLE & MUSHROOM WELLINGTON

ROSTI POTATO, BRAISED JANUARY SAVOY, CHARRED LEEK, BABY CARROTS, RED WINE JUS (V)

CONFIT CHICKEN SUPRÊME

ROSTI POTATO, BRAISED SAVOY, CHARRED LEEK, BABY CARROTS, RED WINE JUS

BRAISED BBQ JERK PORK BELLY

RICE & PEAS ARANCINI, SWEET POTATO PUREE, TORCHED SPRING ONION, PLANTAIN, FESTIVAL

SEARED LAMB RUMP

CELERIAC PUREE, FONDANT POTATO, GLAZED TURNIPS & CARROTS, LAMB SAUCE

SOUS VIDE XO GLAZED BEEF SHORT RIB

BONE MARROW MASH, SAUTEED MUSHROOM, JANUARY SAVOY, PICKLED

BRAISED OX CHEEK

CAULIFLOWER PUREE, ROASTED SPROUTS, KALETTES, SILVER SKIN ONIONS, CARROTS, CRISPY SHALLOTS

PLEASE NOTE WE OFFER THE OPTION TO CREATE BESPOKE MENUS TAILORED TO YOUR PREFERENCE.

FOR ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE SPEAK WITH YOUR EVENT COORDINATOR.