

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
* on request

Formal Plated

Formal lunch or dinner, plated individually

Minimum 30 guests

Entrées

Ham hock, pistachio terrine, fennel, radish, pickled cucumber, date puree, crostini (df)
Treacle cured salmon, celeriac cream, pear and horseradish slaw, tapioca crisp (gf) *df
Grilled baby octopus, nduja, cauliflower, white bean mouli, burnt butter (gf) *df
Beef tartare, beer bread, pickles, egg yolk (df)
Crab mayo, whipped edamame, apple and pickled ginger, sesame wafer (gf) (df)
Burrata, tomatoes, basil, olive, croutons (v) *vg
Beetroot carpaccio, scorched orange, bitter leaf (v) (gf) *vg
Crispy hens egg, asparagus, bagna càuda (v) (df)

Mains

Aged sirloin, béarnaise, triple cooked chips, beer onions, charred vegetable salad (gf)
Lamb rump, stuffed cabbage leaf, grains, baby carrots, rosemary jus (gf)
Pork shoulder steak, whipped white bean, cauliflower, Café de Paris butter (gf)
Roasted duck, celeriac, broccolini, golden raisins, Pedro Ximénez jus (gf) *df
Herb crusted chicken, mash potato, braised cabbage, blistered grape jus gras
Market fish, green lipped mussels, herb butter caper sauce, new potatoes, barbequed winter greens (gf)
Confit pumpkin, riceless kohlrabi risotto, herb vichyssoise sauce (v) *vg *gf
Pan fried gnocchi, mushroom, sweetcorn, winter greens (v) *vg *gf

Desserts

Chocolate, coffee opera, cocoa nib tuile
Frangipane tart, seasonal fruit, vanilla mascarpone
Miso, chocolate, cherry, sour cream (gf)
Cold blueberry crumble, coconut sorbet (v)
Pineapple carpaccio, coconut, lime (vg) (gf)
Dessert tasting platter