



PLATED MENUS



Fine Plated Menu A

Amuse Bouche

Chef's creations

Foie Grass Parfait

Brioche, raspberry gel, celery, wild flowers, port soaked cherry, garlic ramp, oyster mushrooms

Spiced Barbary duck breast

Pea tendrils, fennel confit, pickled beetroot, Jerusalem artichoke potato gratin, sesame Pak choi

Ruby Chocolate Cremeaux

Blondie cake, coconut meringue, chamomile syrup

Minimum order 35 persons



Fine Plated Menu B

Amuse Bouche

Chef's creations

Fresh beetroot cured salmon

Petit salad, fresh chevre, orange segments, caper berry, salmon roe, avocado remoulade, sour dough

Braised Short Ribs

Truffle carpaccio, caramelized onion puree, tarragon shimeji mushrooms, parmesan crisp

Dulce, white chocolate mousse

Brownie, meringue, chocolate soil, pistachio aired cake

Minimum order 35 persons



Fine Plated Menu C

Amuse Bouche

Chef's creations

Seafood Creations

Texture of peas, cuttle fish arancina, stuffed calamari, prawn cannolo, dill beurre blanc

Herb crusted local pork fillet

Smoked cheese& pork beignet, braised celeriac, kale and truffle jus

MILK CHOCOLATE MILLE FEUILLE

Martini rosso strawberry, mint, white chocolate soil, red velvet cake

Minimum order 35 persons



Fine Plated Menu D

Amuse Bouche

Chef's creations

Crispy Pork Risotto

Broad Beans, oyster mushrooms

Pan fried grey meagre

Cauliflower couscous, cauliflower puree, kale, lemon beurre blanc

Raspberry Cremeaux

Fresh berries, caramelized white chocolate

Minimum order 35 persons