

Menu 2 Examples



Starters

1. Jerusalem artichoke soup with hazelnut and spinach pesto
2. Beetroot & trout gravlax with rocket and balsamic
3. Roasted red pepper & basil gazpacho
4. Fried herb crumb brie salad with pomegranate & toasted pine nuts
5. Tom Yum soup with prawns, chillies and lime
6. Caramelized red onion & honey goats cheese tart with figs, walnuts & pea shoots
7. Salmon ceviche on a bed of rocket with toasted capers & pine nuts
8. Miso soup with tofu, ginger, spring onion and mushroom
9. Butternut textures with pickled cabbage, grapefruit, feta mousse, walnut and pomegranate
10. Roasted fennel & onion soup with chestnut puree, pancetta and sesame oil

Mains

1. Confit duck on braised red cabbage, potato dauphinoise, garlic fried broccoli and butternut puree
2. Crispy pork belly with Asian style slaw in a honey, ginger and soy sauce and rice
3. Beef tenderloin in a red wine jus, with potato dauphinoise and greens
4. Baked hake/cod with lemon & herb butter, celeriac puree, glazed carrots and French beans
5. Slow-cooked pork loin with lemon and sage, celeriac puree, glazed green beans and potatoes
6. Palma ham wrapped chicken in porcini cream sauce with spiced cauliflower and leek risotto
7. Soy-miso glazed salmon with daikon, bok choy with sesame-oyster sauce and jasmine rice
8. Duck breast in Grand Marnier demi-glace, braised Savoy cabbage, Hokkaido pumpkin cream
9. Charolais steak fillet, potato rosti, creamed spinach, chestnut mushrooms, asparagus
10. Chicken breast in a wild mushroom & white wine sauce with honey roast veg, mash potato, pea & asparagus puree

Desserts

1. Lemon meringue tarte with berries
2. Chocolate fondant with rich chocolate sauce and ice cream
3. Walnut and raspberry tart with crème fraîche and raspberry sorbet
4. Bread and butter pudding and ice cream
5. Tiramisu
6. White chocolate cheesecake, strawberry coulis
7. Vanilla crème Brûlé and shortbread
8. Tarte tatin, crème fraîche, apple & calvados compote
9. Raspberry and flaked almond chocolate brownie with cream
10. Vanilla panna cotta with red fruit coulis and chocolate garnish