

Plated Main Course

Meat

Tea smoked duck breast, cauliflower pureé, baby vegetables, plum sauce

Roast rib of beef, grilled shallots, char-grilled baby carrots, butter spinach, potato terrine, thyme jus

Classic beef wellington (supp)

Piri piri chicken, triple cooked fries, creamy slaw

Roast chicken breast, fondant potato, blackened shallot, hispy cabbage, butternut puree, herb jus

Fish

Cornish seabream, crushed herby potatoes, acqua pazza

Blackened cod, choi sum, coconut rice, miso

Sicilian cod, rosemary, basil, anchovies, olives, artichokes, cherry tomatoes

Seabass, spinach, rosti, vine tomatoes, chive beurre blanc

Pan fried halibut, parmesan croquette, hispi cabbage & peas, saffron broth (supp)

Crispy sesame lemon salmon, tenderstem broccoli, chilli lime coconut dressing

Salmon en crouete, watercress sauce

Vegetarian

Sticky yakitori glazed cauliflower, sesame & tomato courgetti

Pumpkin ravioli on choi sum, Thai spiced coconut milk

Wild mushroom & white truffle tart, tarragon crumb

Char-grilled asparagus risotto, parmesan shavings

Thai red vegetable curry, coconut rice, lime & coriander

Sweet potato & veggie wellington, goats cheese

Roasted squash, lentils, whipped avocado, basil