

Plated Starters

Meat

Beef carpaccio bundles, rocket, parmesan
Dijon mustard & balsamic drizzle

Parfait of chicken liver & foie gras, toasted
brioche, spiced apple & raisin chutney in a
kilner jar

Salad of duck confit, pickled carrot, mooli,
mange tout & pea shoots, spicy yuzu dressing

Fish

Salmon & avocado, layered with sushi rice, nori
sheets, & Japanese pickles

Tuna tataki rolled in wasabi & sesame seeds,
edamame salad, spicy yuzu dressing

Poached & smoked Scottish salmon timbale,
horseradish soured cream, marinated
cucumber

Kiln smoked salmon, dill, new potatoes, quails
eggs, caper mustard dressing

Lime & olive oil ceviche of salmon, avocado &
soured cream

Smoked haddock scotch egg, frisee, mustard
tartare

Ahi poke, avocado, asparagus, sesame seeds,
yuzu

Vegetarian

Char-grilled asparagus, poached egg, lemon hollandaise

Courgette parcel, ricotta, sun blush tomato, pine nuts,
green pea & basil puree

Curly kale, roasted beets, marinated leeks, cauliflower
florets, baby carrots, goats cheese & candied walnuts

Puff pastry galette of roast butternut squash, goats cheese
& confit shallot, thyme & tomato vinaigrette

Cream of celery soup, poached egg & truffle oil

Pumpkin & coconut laksa with 'courgetti'

Carpaccio of marinated vegetables, feta, shaved fennel,
pomegranate molasses

Individual meze plates

Mediterranean

Char-grilled vegetables, vine tomatoes, buffalo mozzarella,
marinated olives, parmesan twist, pesto, balsamic drizzle

Moroccan

Butternut squash & feta falafel, baba ganoush, ful
medames (fava beans, parsley), tabbouleh, cumin &
coriander stick

Greek

Hummus, taramasalata, char-grilled roasted vegetables,
halloumi, marinated olives, rocket, cherry vine tomato

Japanese

Sashimi of tuna, salmon & sea bass, sushi rice, salmon
pearls, wasabi