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# DINNER MENU

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Please select **ONE** starter, **ONE** main and **ONE** dessert that complements your event and for **ALL** your guests to enjoy.

*If you or your guests have any specific dietary or allergen requirements, please inform your Event Coordinator at least 14 days prior to your event taking place. Full dietary and allergen information is available upon request,*

# STARTERS

## SOUPS

### **CARROT SOUP** (VE) (GF)

served with coconut foam & coriander oil

### **LEEK & POTATO SOUP** (VE) (GF)

served with chive oil

### **SPICED ROOT VEGETABLE SOUP** (VE)

served with masala croutons

### **PEPPER POT SOUP** (VE) (GF)

served with coconut foam & micro coriander

## MEAT

### **HAM HOCK**

served with heirloom tomatoes, mozzarella, mustard purée, brioche croutons & beetroot herbs

### **ROSEMARY & LEMON CHICKEN**

served with gem leaf, pickled shallot, pesto crumb, caesar dressing & maple crispy bacon lardons

### **CHAR SUI DUCK BREAST**

served with crispy wild rice, asian salad, mango vinaigrette & micro coriander



# STARTERS

## FISH

### TERIYAKI SALMON

served with pickled cucumber noodles, sesame wasabi pea crumb, teriyaki gel & tapioca crisp

### TANDOORI MACKEREL

served with mint yoghurt, mango chutney, coriander & onion seed butter crumb

### SMOKED KILN ROASTED SALMON

served with celeriac remoulade, citrus dressing & rosemary croûte

## VEGETARIAN

### HEIRLOOM TOMATOES & BLUE CHEESE (V)

served with sweet & sour shallots, olive tapenade and garlic & rosemary croutons

### COMPRESSED WATERMELON (V)

served with feta, pesto, olive crumb & yoghurt

### LEEK & SMOKED CHEESE TART (V)

served with mixed leaves, confit cherry tomato & herb oil

### ROASTED BEETROOT (V)

served with goat's cheese mousse, balsamic beetroot purée, herbs & brioche crouton



# MAINS

## MEAT

### **KARAHI CHICKEN SUPREME**

served with carrot bhaji, yoghurt, bombay potato, tomatoes and wilted spinach

### **ROAST CHICKEN SUPREME**

served with creamy mash, smoked bacon, peas, soya beans, onion ketchup & rosemary chicken jus

### **SPICED GRILLED JERK CHICKEN**

served with fondant potato, charred shallot, roasted peppers, spiced thyme and pineapple & chilli salsa

### **GLAZED TERIYAKI PORK FILLET**

served with charred pickled onion, creamy mash, garlic tender stem broccoli & teriyaki jus

### **SMOKED HAM WRAPPED CHICKEN**

served with smoked cheese, charred leek, fondant potato, roasted plum tomato sauce & rosemary confit vine tomatoes

### **PAN SEARED CHICKEN**

served with leg meat bon bon, garlic purée, wild mushrooms, charred braised leek & thyme jus

### **SOY GLAZED BRAISED BEEF**

served with crispy onions, creamy mash, caramelised apple purée, slow roasted carrot, tender stem broccoli & beef jus

### **LIGHTLY SPICED SLOW COOKED LAMB**

served with spiced yoghurt, pomegranate, baba ghanoush purée, creamy mash & teriyaki jus

### **ASIAN SPICED DUCK BREAST**

served with duck leg bon bon, fondant potato, wilted greens, tender stem broccoli & cherry jus





# MAINS

## FISH

### SEA BASS & RED PEPPER CASSOULET

served with olive crumb & herb oil

### PAN SEARED COD BLT

served with creamy mash, tomato, bok choy, whole grain vinaigrette & bacon crisp

## VEGETARIAN

### KOREAN BBQ CAULIFLOWER STEAK (VE) (GF)

served with gochang crumble, creamy mash, charred spring onion & miso mayo

### KING OYSTER MUSHROOM PHO (VE) (GF)

served with vermicelli noodles, bok choy baby herbs mushroom broth & mixed seeds

### CURRIED CAULIFLOWER RISOTTO (VE) (GF)

served with asian salad

### SLOW COOKED CARROT (VE) (GF)

served with curried coconut lentils, beetroot bhaji, wilted spinach, coriander oil & micro coriander

### BUTTERNUT SQUASH STEAK (VE) (GF)

served with smoky butterbean cassoulet & tapioca seed crisp

*All vegetarian main course dishes are served with a selection of seasonal vegetables.*



# DESSERTS

## WARM CHOCOLATE BROWNIE\*

served with vanilla bean ice cream, caramelised white chocolate crumble & miso caramel  
*\*gluten-free alternative available upon request*

## CHOCOLATE CHOUX BUN

served with whipped chocolate ganache, dulce du leche, raspberries & chocolate crumb

## STICKY TOFFEE BANANA BREAD PUDDING

served with vanilla bean ice cream, banana purée & hobnob granola

## AERO DARK CHOCOLATE MOUSSE

served with mint ice cream, chocolate chip cookie crumble & white chocolate Aero

## VANILLA SHORTBREAD

served with cream cheese mousse, lemon curd and freeze dried strawberry meringue & compote

## BAKED LEMON TART

served with Italian meringue & blueberry sorbet

## HONEY PANNA COTA (30% LESS SUGAR)

served with a ginger sponge, apple sorbet, freeze dried yoghurt & lime granola

## COCONUT PANNA COTTA (VE) (GF)

served with passion fruit purée, mango & cornflake crunch

## VEGAN CHOCOLATE PUDDING (VE)

served with coconut ice cream, chocolate soil & cherry purée

## STICKY TOFFEE SPONGE (VE)

served with fudge granola, apple sorbet & blackberry purée



# EXTRAS

Upgrade your dining event to include our optional extras and make your event extra special...

## BEFORE DINNER

### ARRIVAL DRINKS RECEPTION

start your event with a drinks reception including a choice of beer, house wine or soft drink on arrival for all guests

### SELECTION OF CANAPÉS

choose from our fantastic range of chef selection canapés to be served before your starters

## AFTER DINNER

### SERVING OF TEA & COFFEE

finish your meal off with a serving of tea & coffee

### SELECTION OF CHEESE

served with grapes, celery, assorted chutneys & a selection of cheese biscuits

### INDULGENT CHOCOLATE TRUFFLES

treat your guests to a chocolate truffle delight to complete your meal





# CANAPÉS

## **ROAST BEEF & HORSERADISH**

served in a yorkshire pudding

## **CHARGRILLED CHICKEN CAESAR**

on a garlic croûte with bacon & charred gem lettuce

## **HOISIN DUCK PANCAKES**

with pickled cucumber & spring onion

## **LAMB KOFTAS**

with mint yoghurt

## **CHICKEN LIVER PARFAIT**

served on brioche toast with red onion marmalade

## **PASTRAMI & PICKLE**

served on a wholemeal croûte with mustard mayo

## **SMOKED SALMON ON BLINIS**

with citrus crème fraiche & pickled cucumber

## **TANDOORI MACKEREL**

on mini poppadoms with raita & mango chutney

## **MINI THAI STYLE FISHCAKES**

with sriracha sauce

## **TEMPURA KING PRAWNS**

with wasabi basil mayo

## **PRAWN & GINGER DUMPLINGS**

with soy sesame dripping sauce

## **GOAT'S CHEESE VOL-AU-VENT (V)**

puff pastry filled with goat's cheese & beetroot

## **CRISPY WONTONS (VE)**

dumpling filled with shitake & tofu

## **MATURE CHEDDAR BEIGNET (V)**

with spicy tomato ketchup

## **SMOKED BEETROOT TARTAR (VE)**

served on a tortilla crisp with amarillo chilli mayo

## **JALAPENO CUCUMBER (V)**

with avacado pureé, chard corn & coriander

