

the menu

CHEF
Dan

Canapes:

Goats cheese mousse tarts, crisp green apple

Red pepper tapenade, prosciutto, black olives, manchego

Full Course Meal:

Roasted prawns, garlic cream sauce , polenta chips, crispy wild rice, toasted brioche

Dan's signature hand made Chicken Liver parfait , rhubarb jam, crispy brick pastry, grilled green apple

Slow cooked pork belly, lychee puree, seared asparagus, sous vide pears infused with fresh lime
1x Glazed Celeriac

Sous vide duck breast, black garlic, roasted onion soubise, truffle oil.
2x Grilled oyster mushroom

Creme Brulee with house made ice cream

Wines:

Revino Prosecco DOC

Cave de Lugny

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences