

the menu

CHEF

Dan

Canapes:

Roquefort gougeres (VEG)

Caramelised onion, truffle & aged cheddar tart (VEG)

Full Course Meal

Smoked tomato jam, heirloom baby tomato, whipped feta mousse, puffed wild rice (VEG, GF)

Salmon 3 ways, cured, tartare & grilled, pickled cucumber, dill, gooseberries (GF)

NO Seafood: Steak Tartare, pickled cornichon, mustard mayonnaise, confit baby onion, Pickled celery, toasted brioche

Sous vide chicken breast, truffle, potato & thigh croquettes, fresh garden peas, baby mint, smoked speck
NO Meat: Sea bream, Chickpea & fennel cassoulet, pickled celery, confit lemon

Lemon cheesecake, lemon curd, white chocolate tuile, toasted meringue (VEG)

Dark chocolate, raspberry, feuilletine & gold leaf.

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



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