

your menu

CHEF
Geoff

Canapes:

Freshly shucked oysters W mignonette dressing.

Selection of artisan cheese canapes.

Full Course Meal:

Pan roasted scallops, cauliflower cream, black pudding,
sherry soaked raisins, marjoram & chipotle crumb.

Risotto W smoked tomato, nduja & stracciatella.

Eye fillet of beef, mushroom ketchup, potato terrine,
buttered asparagus, bone marrow jus .

Duck breast, red cabbage puree, duck fat roasted popcorn,
carrot pearls, red wine sauce .

Sticky date pudding , passionfruit curd, saffron cream,
Candied rose petals , pistachio crumble.

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



CHEFIN love food experiences