

11-Feb dinner

CHEF
Geoff

Canapes:

Roasted scallop, cauliflower cream, apple jam, black pudding. GF

Smoked salmon, potato blini, dill creme fraiche, salmon pearls

Freshly opened oysters, wasabi bloody Mary shooter GF

Lamb cigar, smoked sheep's milk yoghurt, Moroccan eggplant

Mac & cheese croquettes, Bourbon bacon jam, confit garlic aioli

Antipasto brochettes DF, GF

Family Styled Shared Plates:

Mains:

Slow roasted belly of pork, pork crackling, cauliflower cream, smoked apple sauce GF, DF

Sous vide Wagyu rump cap ms+9, bearnaise sauce, red wine jus, garlic mushrooms GF

Sides:

Duck fat roasted potatoes, rosemary salt, black truffle sour cream GF

Harissa roasted baby carrots, whipped labneh, orange & almond dressing, purslane VEG,
GF

Salads:

Roasted pumpkin & chickpea salad, sherry soaked raisins, buffalo milk feta, savoury
granola crunch VEG

Tuscan fresh summer tomato salad GF, VEG

Dessert:

Selection of petit fours

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



CHEFIN

love food experiences

12-Feb breakfast

CHEF
Geoff

Breakfast Buffet

Free range Eggs to order - poached, scrambled, fried

Atlantic smoked salmon, baby spinach, English muffin,
hollandaise sauce.

Smashed avocado on toasted sourdough, feta, quinoa,
cress mix, salsa verde & dukkah VEG

Chef's selection of bacon, pork sausages & chargrilled
minute steak GF

French crepe station - house made jams, berry coulis,
cream, ice cream, fresh fruits, chocolate

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



CHEFIN

love food experiences

12-Feb dinner

CHEF
Geoff

Canapes:

Pork belly, watermelon, pickled chili, goats cheese, cress GF

New season asparagus, Jamon iberico, confit egg yolk
Truffle GF

Chicken & tarragon meatballs, lemon aioli GF

Kingfish Ceviche tostada, avocado cream, pickled onions, green tabasco gel GF

Pepper beef, celeriac remoulade, bloody Mary, crispy celery leaves, brioche VEG

Zucchini & corn fritters
Tomato kasundi, micro coriander VEG

Family Styled Shared Plates:

Slowly braised shoulder of lamb with Moroccan eggplant, chermoula yoghurt & toasted almonds. GF

Whole roasted duck carved table side GF

Sides:

Moroccan inspired couscous, apricots, nuts, seeds, Parsley, coriander, mint, lemon & Harissa VEG

Crispy fried brussel sprouts, date cream, puffed quinoa, pumpkin seeds & Persian fets VEG

Salads:

Bitter leaf salad, toasted hazelnuts, charred orange, pomegranate pearls. GF, DF, VEG

Charred zucchini & squash, smoked sheep's milk yoghurt, toasted pine nuts, pesto GF, VEG

Dessert:

Lemon posset, boozy berries, almond biscuit, saffron fairy floss GF

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



CHEFIN

love food experiences

13-Feb breakfast

CHEF
Geoff

Breakfast Buffet

Live egg station

Poached, fried or scrambled with toasted sourdough.

VEG

Roasted Portobello mushrooms, salsa verde, confit heirloom tomatoes, crispy potato rosti, smoked beans, bacon jam GF

Selection of BBQ breakfast sausages homemade tomato chutney GF

Freshly baked danish pastries, tropical fruit platter & coconut yogurt GF, VEG

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



CHEFIN

love food experiences