

your menu

CHEF
Kamal Hoyte

Exclusive Dinner

Appetiser:

Tomato bruschetta, toasted rye crostini V

Starter:

Ginger chicken, mango tamarind chutney

Salad:

Roasted pear salad GF, V

Mains (chose from):

Seared filet mignon, Burgundy pearl onion reduction

Pan seared cod, lemon dill beurre blanc GF

Side:

Roasted fingerling potatoes, green bean almondine V

Dessert:

Creme brulee, blueberry compote V, GF



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