

your menu

CHEF
Jason Gilbert

Fine Dining

Canapes:

Heirloom tomato Bruschetta, Caramelised shallots, basil

Jerk Chicken, Kimchi Guacamole, beetroot chips

1x Vegan Cucumber Bites

Freshly baked bread

Starter:

Buffalo Mozzarella ravioli, sun dried tomato, pesto, pecorino

Dry-Aged lamb strap, Parmesan Pure, roasted veg on greek oregano

1x Vegetable pasta

Mains:

Cypriot Jewel Salad with grilled Halloumi Medley & Summer Berries, Freshly Baked Bread

Grilled Chicken Gourmet Mac and Cheese and Steamed Veggies

Dessert:

Pavlova bites, passion fruit, strawberry salsa mascarpone mousse, finger lime, chocolate butterscotch sauce



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