



## 7 Course Menu

### AMUSE BOUCHE

#### Smoked Salmon with Cream Cheese

*Lilliput capers, garlic powder, dill and crostini*

### STARTER

#### Brie and Caramelised Pear Tart

*Glazed red onion with soft herb*

#### Smoked Salmon and Dill Mousse

*Avocado, crispy capers and pea puree*

#### Garden Peas Mousse

*Asparagus tips, crispy capers and pea puree, roasted red pepper coulis*

### SORBET

#### Fresh Strawberry and Basil Granita

*Mascarpone*

### MAIN

#### Roasted Duck Breast

*Chard chicory, sweet potato fondant, black onion seed and an orange jus*

#### Sirloin Steak

*Crushed new potato, vine cherry tomato, mushroom and Béarnaise sauce*

#### Mushroom Wellington

*Anna potato, roasted seasonal vegetables, spinach puree, root vegetables and jus*

#### Grilled Halloumi

*Roasted mix pepper, sweet potato fondant, black onion seed and an orange jus*

*(Vegan alternatives available)*



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### PRE-DESSERT

#### Mille-Feuille

*Whipped cream and fresh strawberry*

### DESSERTS

#### Chocolate Marquise

*Raspberry coulis and crunchy brownie soil*

#### Lime Cheesecake

*Coconut cream and Mango sauce*

### CHEESE BOARD

#### Trio of Cheese

*Crackers, grapes, celery and fruit chutney*



*(Vegan alternatives available)*