

Menu One

Canapés

Chef's selection of two canapés served during pre-dinner drinks to compliment your menu selection

Entrée

Please select one of the following

House cured ocean trout with radicchio and witlof, blood orange, za'atar spiced grissini stick and sumac and pomegranate dressing

Ravioli of French chevre & basil pesto with roasted peppers, watercress and pecorino pepata (V)

Duck tasting plate of;

- Masterstock braised duck salad with nam jim jaew, crisped noodles and Thai herbs
- Duck and shiitake wonton with mandarin caramel
- Duck and pistachio terrine with sour cherry pickle

Sher wagyu beef bresaola with golden beets and balsamic infused beetroot gel, baby cresses and fresh horseradish

Main

Please select two of the following to be served alternately

Pancetta wrapped chicken ballotine with sweet corn, sautéed mushrooms and asparagus

Goldband snapper with roasted potato and celeriac cake, pea and mint salsa, pea puree and pumpkin crisps

Lavender scented lamb rack with parsnip puree, broad bean, pine nut and currant relish, sherry glaze

Slow braised Sher wagyu beef brisket with steamed eggplant in black vinegar, hand rolled rice noodles and a hot and sour salad

Dessert

Please select one dessert from the dessert menu