

Chef in my kitchen

1 - Chef's canapes selection

Please ask your chef on the day for allergens

2 - Starters Course

Creamy risotto infused with earthy truffle flavour and loaded with sautéed wild mushrooms, garnished with shaved vegan cheese and chives.

Rich velvety lobster bisque with chunks of lobster meat, drizzled with a hint of sherry & garnished with creme fraiche.

(contains: crustacean,milk,soy)

Freshly diced sushi-grade tuna mixed with avocado, cucumber, sesame seeds and a soy-ginger dressing.

(contains: fish,sesame,soy)

3 - Mains Course

Cod fillet pan-seared to a crispy golden brown, topped with chorizo & caper sauce, and served with wild rice and sautéed spinach.

(contains: fish,soy)

Slow braised shortrib with Roquefort, garlic puree, steamed carrots and grilled asparagus

(contains: wheat, milk)

Duck breast partnered with glossy celeriac purée, bok choy served with wintry five-spice jus, crispy edged fondant potato and parsnip chips.

(contains; milk)

Vietnamese curry style with chickpeas, butternut squash, spinach served with brown rice (vigan)

4 - Dessert Course

Dark chocolate mousse barrel with salted caramel ice cream and winter berries

(contains:wheat,egg,milk)

Dates, orange and ginger warm pudding with toffee sauce and walnut.

(contains:wheat,egg,milk,nut)

Vegan organic passionfruit and coconut cheesecake

(contains: cashew,nut,sesame)

5- Chef's Cheese and Antipasto Platter

Selection of four cheeses, olives, salamis, grapes & celery and chutney served with a range of biscuits and seeded bread

(contains: milk,celery,wheat,nuts,mustard, sulphites)

6- Arabica coffee, selection of teas served with chocolate truffles

(contains: Milk, eggs, nuts)