

# Chef in my kitchen

## 1 - Chef's canapes selection

Please ask your chef on the day for allergens

## 2 - Starters Course

Seared scallops with citrus and ginger glaze and crushed garden peas.

**(contains: mollusks, soy, milk )**

Truffle-infused wild mushroom soup with artisan bread.

**(contains:milk)**

Smoked salmon roulade with goat cheese and beetroot

**(contains: fish, cheese)**

Tuna Tartare with Avocado, cucumber, sesame seeds and soy-ginger dressing.

**(contains: fish,soy,sesame)**

## 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)**

Lamb cotlettes marinated in rosemary and garlic in vibrant mint pesto and cranberry sauce, grilled asparagus and potato dauphinoise

**(contains: milk)**

Duck confit with crispy skin, served with tangy orange sauce, accompanied by sauteed spinach and potato gratin

**(contains, soy,milk)**

Beetroot and butternut wellington served with parsley new potato and honey glazed carrots

**Suitable for vegan and vegetarian**

## 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)**

Pistachio panna cotta salted pistachio brittle.

**(contains: milk,nuts)**

Vegan organic passionfruit and coconut cheesecake

**(contains: cashew,nut,sesame )**

## 5- Chef's Cheese and Antipasto Platter

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

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

**(contains: Milk, eggs, nuts)**