

# MENU

## Starter

### **Red Onion & Goats Cheese Tart**

Puff pastry tart with cured beetroot, roasted walnuts and roasted fig.

### **Salmon Gravlox**

Accompanied by grapefruit segments, caper berries, Malibu crème fresh, served on a blini.

### **Homemade Vegan Moussaka Cake**

Served with a spiced tomato sauce, avocado and dressed salad leaves.

## Mains

### **Pavé Sirloin of Beef**

Served with creamy dauphinoise potatoes, buttered green beans, finished with star anise infused beef jus.

### **Pan Fried Stone Bass**

Accompanied with seasonal greens, baby carrots, poached fennel and finished with hollandaise sauce.

### **Masala Potato Cake**

Served with minty mushy peas, red radish crisps, a carrot and parsnip puree and finished with a red wine jus.

## Dessert

### **Mango & Passion Fruit Panna Cotta**

Finished with gooseberries.

### **Chocolate Fondant**

With vodka cured raspberries and pouring cream.

### **Vegan Banoffee Cheesecake**

Finished with fresh berries.

\*Please note - Menu choices and allergy requirements will be collected via the link within your confirmation email.