



FRIDAY 6 JUNE 2025

CANAPES ON ARRIVAL

STARTERS

Burrata, marinated Nutbourne tomato, cucamelon cucumber, frisée heart, micro basil,
baby capers, basil oil

Balsamic and blackberry pickled beetroot, red quinoa, charred broccoli, edamame beans,
purple shiso, beetroot gel (vg)

MAIN COURSES

Braised and rolled lamb shoulder, olive oil mashed potato, tart niçoise, black olive sauce

Barbequed king oyster mushroom black bean casserole, kimchi, black garlic mayonnaise,
micro coriander (vg)

PUDDINGS

Passionfruit dome

passionfruit coulis, raspberry tuille (vg)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.