

## Meat

Chicken and Chorizo Ballotine
Honey mayo

Slow Cooked Teriyaki Pork Belly Roasted pineapple and ginger

Coq au Vin
Brown butter crumb, mushroom ketchup

## Pulled Pork Croquette

Smoked salad cream and watercress

## Confit Lamb

Parsnip puree and olive crumb

Seared Aged Beef (served cold) Blue cream cheese, piquillo pepper

Pulled Smoked Chicken (served cold) Mango salsa, pecan nuts

Smoked Chicken Laeb (served cold) Pistachio Cone

Cured Duck (served cold) Mango salsa, sesame basket

## Fish

## Cod Beignets

Thermidor whipped aioli

## Prawn Dim Sum

Mushroom, chilli and coriander water dressing

Charred Smoked Mackerel (served cold) Lime mousse, keta

Green Prawn Curry (served cold) Rice bonbon, coconut crumbs

Confit Salmon Rillette (served cold) Dill crème fraiche and charcoal

Smoked Salmon Mille-feuille (served cold) Bagel spices

## Seared Tuna (served cold)

Tomato marmalade, basil cream cheese

## Vegetarian

Crystal Vegetable Gyoza
Chilli, mushroom water dressing

## Crispy Pumpkin Gnocchi

Rosemary and parmesan cream

Charred Broccoli and Stilton Tart
Parsley Mayonnaise

Truffled Brie (served cold)
On honeyed brioche

Forest Mushroom Choux (served cold)
Cream cheese and tarragon
Fig and Goats Cheese Pannacotta (served cold) Thyme and hazelnut crumbs

Borlotti Bean \& Chive Frittata (served cold)
Aubergine puree and beetroot

Brie Aubergine Crèpes (served cold) Honey dressing

## Sweet

## Opéra Gâteau

Espresso cream, chocolate glaze and hazelnut

## Chocolate Brownie

Banana mascarpone, earl grey crumbs

## Passion Fruit Marshmallow

Coconut crumb, caramel syrup

## Pistachio Olive Oil Cake

Baked apricot, Chantilly and toasted almonds

## Baileys Brûlée

Encased on chocolate and a lavender shortbread

## Chocolate Crémeux

Muffin and fermented cherries

## Carrot Flap Jack

Goji berries and frosted cream

## Baked Chocolate

Pickled berries, kirsch and mint

