

The Ingredientist

WASTE NO FLAVOUR EXPERIENCE

10th October 2018

LONDON CURE SMOKED SALMON

on a potato cake with honey, cucumber, apple & tarragon cream cheese

Light and refreshing apple & cucumber infused gin served over tonic

HARISSA CARAMEL PULLED PORK

In a pineapple with garlic quinoa & brown rice and coconut braised pineapple

Banana martini with vodka, vermouth, fresh banana and pastis

DUCK 3 WAYS

Smoked Garlic & rosemary duck breast, Rosemary roasted duck leg and slow cooked duck thigh, with duck fat roasted potatoes & carrots and a rich red wine jus

Duck fat washed smoked whisky with ginger & lime

SPICED BANANA BREAD

with granola crumble, banana chips and applewood smoked banana puree

Pina Colada with a twist

Choice of Tea OR Coffee Cocktail