

CANAPES AND PROSECCO ON ARRIVAL



PADRON PEPPERS (VG)

Topped with sea salt, toasted almonds & crispy shallots

ORANGE MISO KARAAGE CHICKEN SKEWERS

Served with a light lemongrass & pineapple slaw, garnished with sesame seeds

GARLIC & CHILLI SQUID

Served with cayenne ranch dressing

CHARRED PINEAPPLE, FRESH MINT. TOMATO & FETA SALAD (V) (GF)

With pickled cucumber and red cabbage, dressed in a vibrant basil oil

Mains

SLOW BRAISED LAMB SHOULDER

With minted jus, crushed crispy potatoes, petit pois & roasted butternut squash

80Z PRIME RUMP STEAK

Cooked to your liking, served with skin-on-fries, vine tomatoes and a side of Bearnaise sauce

PAN ROASTED TUSCAN SALMON (GF)

Served with jasmine rice, tenderstem broccoli, creamy spinach and mushroom sauce

VEGAN KATSU (VG)

Jackfruit and chickpea breaded steak in a creamy katsu sauce on a bed of jasmine rice. Garnished with spring onions

CALI BURGER

Grilled chicken breast marinated in basil oil. avocado smash, slaw, spring onion, coriander and chilli. Served with skin-on-fries

Derserts

CHOCOLATE BROWNIE WITH SALTED CARAMEL ICE CREAM (V) (GF) Drizzled with chocolate sauce and served with

salted caramel ice cream WHITE CHOCOLATE PROFITEROLES (V)

Profiteroles drizzled with white chocolate sauce and sprinkled with pomegranate and fresh mint

CHOCOLATE FILLED CHURROS (VG)

Spanish doughnuts, dusted with cinnamon sugar and served with chocolate dipping sauce

CINNAMON PANNA COTTA

A lighter classic, vanilla panna cotta topped with fresh strawberry, coconut shavings and cinnamon sugar

- £135 PER PERSON -

(V) Contains no meat or fish. (VG) Contains no animal products. (GF) Gluten Free

If you have any allergies, please speak to your server before ordering. Please note the organisation of the fireworks display and outside access is at the jurisdiction of the fireworks event safety team and cannot be guaranteed in the event of adverse weather conditions or other unforeseen circumstances.