

TERRA MUNDO™



A symphony in three parts.

THE MENU

We will send a menu form for food and drink choices that needs to be completed for ALL diners.

Choose one of our three exquisite food menus:
plant-based (vg), pescatarian (p) or our 'with meat' option

Please check our our Menu FAQs and allergen information for all our food and drink on terramundoexp.com

PLANT-BASED	PESCATARIAN	'WITH MEAT' OPTION
FOREST (STARTER)		
ROAST CAULIFLOWER (vg) Jerusalem artichokes and truffle puree, caper, golden sultana, celeriac crumb	BETROOT & TEQUILA MARINATED SALMON (p) Beetroot textures, wasabi crème fraîche, salmon keta dressing	BEEF & TOBACCO TARTARE Pickled celeriac, lovage emulsion
FIRE (MAIN)		
ROAST CELERIAC (vg) Hispi cabbage, wild mushroom roll, chili and lemon grass Velouté	BBQ OCTOPUS (p) Miso, smoked aubergine imam bayildi, macerated shimeji mushrooms	ROAST CHART FARM VENISON Smoked pine kernal praline, crushed pear and game jus
OCEAN (DESSERT)		
ONE PUD FITS ALL: YUZU COCONUT AND MINT (v) Yuzu curd, coconut sorbet, mint meringue		
(vg - For diners choosing the plant based menu: we will substitute diary and eggs for vegan alternatives in the dessert)		

DRINKS

Choose one paired drinks flight of either stunning cocktails, wines, craft beers or zero proof cocktails.

Enjoy a palette cleansing drink followed by three carefully selected tipples of your choice that complement and enhance the flavour profiles of each course.

Additional drinks are also available to purchase during the event.

