



Main Courses

Please select 5 options

Roasted onion risotto, cambridge blue cheese and pea shoots (V) (GF)

Macaroni cheese, ripped mozzarella and salsa verde (V)

Thai green vegetable curry, scented rice and fresh coriander (VG)

Butternut squash and sage risotto, crumbled goats cheese (V) (GF)

Vegetable paella with a fine herb green sauce (VG) (GF)

Chana masala, mint, coriander and cucumber yoghurt (V) (GF)

Spiced cauliflower couscous, falafel balls, coriander yoghurt (V) (GF)

Char sui pork belly, chow mein noodles

Thai red chicken curry, scented rice and coriander (GF)

Chicken and chorizo paella, preserved lemon and parsley dressing (GF)

Lamb meatballs, mint pesto couscous and crumbled feta

Char grilled tuna steak, soy and honey rice noodles, pickled carrot and mouli

Teriyaki salmon, shredded pak choi, dashi broth and pickled enoki mushroom

Red wine braised beef cheek, mash potato, chiffonade mange tout, jus

Citrus cured mackerel, tabbouleh, salsa verde



Desserts

Please select 2 options

Mixed melon and compressed pineapple salad, coconut and lime syrup (VG) (GF)

Salted caramel profiteroles, chocolate craquelin

Elderflower, strawberry and pink peppercorn eton mess (V) (GF)

Warm dark chocolate and cherry tart (V)

Warm apple tart (V)

Custard slice, raspberry gel (V)

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Includes tea, coffee, juices and water

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All our products are locally sourced where possible, we are environmentally sensitive and are committed to using local traders to reduce our carbon footprint.